



2008 Barrouge

Napa Valley

The 2008 BARLOW BARROUGE is a blend of 78% Cabernet Sauvignon, 10% Merlot, 6% Cabernet Franc and 6% Petite Verdot from our Estate Vineyards. It has a ruby garnet color with aromas highlighted by hints of French vanilla that are followed by engaging blue berries and black currants. The palate is soft and concentrated, filled with luscious cherry and blackberry jam. While the tannins are moderate, the supple texture of the Merlot highlights the fruit of the Cabernet Sauvignon, thus providing a lengthy finish. This wine truly captures the essence of Barlow Vineyards.

Less than normal rainfall in the winter of 2007/2008 set the stage for the 2008 growing season. Lack of precipitation created drought conditions for the spring, summer and early winter of 2008. Bud-break started somewhat early in mid-March in much of Napa Valley. The 2008 frost season will long be remembered by growers as one of the worst in perhaps 35 years. Some vineyards in frost prone locations lost over 50% of their crop, and some growers lost the entire crop. While we lost quantity, we were rewarded in quality. Having grapes that weighed so little was an indication that there was less juice in the individual berries. The plus side of having less juice is that the juice we had was highly concentrated. The flavors are well developed and balanced. It was, in summary, a tough year for vineyards and wineries...*however, the reward is that we will be able to offer wine lovers an exceptional vintage and that is, after all, our primary goal. Enjoy!*

AWARDS AND RATINGS:

*DOUBLE GOLD-San Francisco Chronicle
Wine Competition*

VINTAGE STATISTICS:

BLEND	<i>78% Cabernet Sauvignon, 10% Merlot, 6% Cabernet Franc, 6% Petite Verdot</i>
HARVEST DATE	<i>October 1st - October 14th, 2008</i>
BOTTLING	<i>June, 2010</i>
AGING	<i>19 months in French Oak</i>
ALCOHOL	<i>14.9% Unfiltered</i>
PRODUCTION	<i>224 cases</i>
RELEASE DATE	<i>March, 2011</i>