



2008 Cabernet Sauvignon

Napa Valley

The 2008 Barlow Estate Cabernet Sauvignon has a tremendous richness that is a result of the fruit's ripeness and a solid tannin structure that will allow it to mature and soften nicely over time. Dark and decadent, the palate has a sweet rum raisin quality which is layered between crushed blackberries, black currant interwoven with tobacco leaf, smoke, and forest floor. A good showing of balance and complexity makes this wine accessible now. The aroma captures the essence of our property with black cherry, dark chocolate and just a hint of French vanilla.

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!*

VINTAGE STATISTICS:

BLEND	<i>100% Cabernet Sauvignon</i>
HARVEST DATE	<i>October, 2008</i>
BOTTLING	<i>July, 2010</i>
AGING	<i>20 months in French Oak</i>
ALCOHOL	<i>14.9% Unfiltered</i>
PRODUCTION	<i>357 cases</i>
RELEASE DATE	<i>October, 2011</i>