

2008

Liquid Twitter
Cabernet Sauvignon



Our single vineyard wines are produced exclusively from grapes grown on our estate vineyard at the base of Mount St. Helena in the pristine Knights Valley appellation, where Sonoma and Napa counties meet. We strive to make hand crafted wines that are true to the terroir with great ageability. We hand pick and hand sort the fruit in the vineyard, and we press each varietal and clone separately. During blend trials, we taste each barrel individually and in multiple combinations together before we select only the best barrels to be included in our final blends. As a result, no two vintages, no two wines are the same.

appellation

Knights Valley

harvest date

October 29

soil

Alluvium: gravel, sand, clay

production

25 Cases

blend

100% Cabernet Sauvignon

oak

French Oak, 40% new
Aged: 21 months

vineyard notes

Our estate vineyard sits at 510 feet above sea level. Our vineyard soil is deep, well draining alluvium, consisting of gravel, sand and clay. Because of the excellent drainage, the roots must grow deep to seek water, so our crop yields are lower and berries are smaller with greater flavor concentration. The alluvial soil also provides the mineral component that gives our wines added complexity. The rootstock for our Bordeaux varietals was selected to take full advantage of soil conditions and preservation of water by dry farming. The result is an intensity of flavor that shows in our finished Cabernets.

tasting notes

Blackberry and pipe tobacco on the nose. Lush Bing cherry and black currant on this elegant and well integrated palate.

vintage notes

The lack of spring rainfall meant three weeks of warm, sunny days followed by cold, sleepless nights spent protecting the young buds from frost through non-stop monitoring of vineyard temperatures and diligent management of frost fans. After the weather extremes of winter and spring, the vines were rewarded with a cool and consistent summer, and fruit ripened leisurely and evenly over long, sunny days of the growing season. A week-long heat spell at the end of summer plus a warm autumn with plenty of hang time on the vines allowed the berries to develop mature, concentrated flavors.

for inquiries

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