



GROVE STREET WINERY

A Generation of Sonoma County Winemaking Tradition

2008 Cabernet Sauvignon Sonoma County

The rugged northern reaches of Sonoma County are recognized as one of the premier growing regions for Bordeaux varietals. The warmer inland temperatures of this mountainous region in northern Sonoma County are cooled at night by the cold maritime air that flows from the coast up the Russian River Valley. The mountain ridges provide shallow and rocky soils that add impressive depth and concentration to the flavor and intensity of our 2008 Sonoma Cabernet Sauvignon. Hand harvested grapes were picked over a two week span in mid- to late-October. Whole berries were fermented in tanks before pressing and then moved to barrels for malolactic fermentation. The wine was barrel aged a full 17 months in 25% new French and American oak with the balance in 2- and 3-year-old barrels. The Cabernet Sauvignon was blended with 5% Petite Sirah enhancing both the aromatics and the flavor profile. A powerful wine with great finesse.

Source of Grapes: This hand crafted wine is produced exclusively from multiple vineyards in the key growing regions for Bordeaux varietals within the Sonoma County growing region, including the Alexander Valley and Dry Creek Valley AVA's (American Viticultural Areas).

Grape Varieties: 95% Cabernet Sauvignon and 5% Petite Sirah.

Winemaking Technique: The fruit entered the winery in cold state after having been hand picked in the early morning hours in order to maintain and insure varietal accuracy. Clusters were hand sorted and then de-stemmed. Whole berries were fermented in small tanks for an extended cold soak of 5 to 6 days during which punch down was done by hand twice daily. Spontaneous wild yeast fermentation took place in the late stages of cold soak at which time the lots were very gently pressed in order to keep minimal contact with solids. The wine was then moved to barrel for its secondary malolactic fermentation.

Barrel Regimen: Barrel aged for a full 17 months in 25% new French and American oak barrels with the balance in 2- and 3-year old barrels. Assorted Bordeaux cooperages have provided barrels for this wine.

Barrel Regimen: Here's a silky, elegant Cabernet Sauvignon which exhibits the brightness and complexity for which Sonoma County is justifiably famous. The tannins are well integrated and the subtle oak adds complexity without overpowering the cherry and red currant fruit character. While enjoyable now, this wine will continue to improve with another 3 to 7 years of proper cellaring.

Avg. Brix at Harvest: 26.8

Alcohol: 14.5%

pH: 3.69

Bottling Date: 5/21/10