



<i>Vintage</i>	2008
<i>Varietals</i>	87% Cabernet Sauvignon 8% Merlot 3% Syrah 1% Cabernet Franc 1% Petite Verdot
<i>Appellation</i>	Napa Valley
<i>Barrel Aging</i>	18 months in French oak
<i>Wine Stats</i>	Alcohol 13.7% TA .59 g/100ml pH 3.79 g/l

### **Vintage 2008**

Napa Valley's 2008 growing season was dramatic, but resulted in excellent quality fruit with great flavor concentration. A very dry spring caused buds to emerge early and, thus, experience an extended frost in late March and early April, which significantly cut the crop. The early vine development was slowed down by a cool summer of consistent temperatures, and harvest began only slightly ahead of normal. A heat spell in late August sped up ripening suddenly, but cool fall temperatures that followed lengthened the harvest. This was the second consecutive dry growing season in the Napa Valley and the reduced crops resulted in vines yielding berries that showed great expression of their vineyards and rich, concentrated flavors.

### **Vineyards**

To create Oberon Napa Valley Cabernet Sauvignon, Tony Coltrin sourced grapes from throughout Napa Valley's finest winegrowing regions, including Rutherford, Atlas Peak, Wooden Valley, and our own Oso Vineyard at the northeastern end of Napa Valley. By blending fruit from Napa's volcanic hillside soils and the deeper alluvial soils of the valley floor, Tony accomplished his goal of crafting an outstanding Cabernet Sauvignon that boasts a beautifully rounded mouthfeel and layers of rich, complex flavors.

### **Winemaking**

After the grapes were gently hand-harvested, de-stemmed and crushed, the juice fermented in temperature-controlled stainless steel tanks, with an extended post-fermentation maceration that beautifully married flavors and tannins, giving our Oberon Napa Valley Cabernet Sauvignon its lovely, seamless texture. Malolactic fermentation in barrel, combined with 18 months aging in French oak barrels, further concentrated the wine's rich cherry, dark berry and cassis flavors, adding subtle nuances of toasted vanilla and toffee. Enjoy this lovely Napa Valley Cabernet Sauvignon with steak, lamb and duck dishes, as well as flavorful cheeses.

### **35 Years of Napa Valley Roots**

Napa Valley native and winemaker, Tony Coltrin, brings more than 35 years of winemaking experience to Oberon, with expertise in sourcing quality fruit from the best vineyards in the valley and understanding the region's uniqueness for growing classic Bordeaux varieties. His long-standing relationships with local growers ensure a consistency in the quality of the grapes grown in premier Napa Valley sub-appellations for Oberon.