



2008 Cabernet Sauvignon SMD Yverdon Vineyard

Yverdon Vineyard, SMD, California



COMPOSITION

Cabernet Sauvignon 95%
Merlot 5%

VINEYARDS

Located at the northwestern end of Napa Valley, just south of Diamond Mountain and overlooking St. Helena, Spring Mountain is one of Napa Valley's premier mountain locations. Primarily sedimentary soils; weathered sandstone/shale, loamy and friable in texture. Drainage is high, fertility low. Vineyards are planted on steep, east-facing terraces at elevations between 400 and 2600 feet. Spring Mountain has a long growing season with cooler days and warmer nights than the valley floor. Annual rainfall of 40 to 50 inches (125 cm). The climate and soils results in rich, supple wines that maintain a sense of elegance and balance. Mineral elements and good acidity compliment plush, ripe red and black fruit flavors.

WINEMAKING

We began picking the Yverdon Vineyard cabernet on September 25th and continued until October 16th. The fruit was de-stemmed and sorted into tank with about 50% whole berries in tact. The must was chilled to 55 degrees and soaked for 3 days prior to fermentation. The gentle punch-downs began on day 4 and slowly extracted the color and flavor from the skins in the cap. The wine was left for an extended maceration on the skins for a total of 26 days of contact. The free-run wine was drained off and aged in 40% new French oak barrels for 22 months. The wine is comprised of 95% Cabernet Sauvignon and 5% Merlot and was bottled with no fining or filtration. Limited distribution. 661 cases produced.

TASTING NOTES

Winter mint, anise, black licorice, intertwined with cherries and dried figs. The bright dark fruit gives a red current on the mid-palate with a long lasting finish of sweet oak

FOOD PAIRING

Port wine braised beef short ribs.

Technical data

Alcohol: 14,9%

PRODUCER PROFILE

Winemaker: Sam Baxter
Estate founded: 1996
Region: California, USA