



2008 CABERNET SAUVIGNON

At Napa Station, sustainable farming and meticulous grape selection form the core of our winemaking philosophy. The 2008 harvest was short on yield, but blessed with a good ripening season that allowed grapes to attain good sugar levels and tannin maturity.

This wine is a classic Bordeaux-style blend expressing terroir of the different AVA's. Night harvested, sorted and destemmed in the early morning hours. With distinct varietal characteristics, complexity and richness, this wine evokes flavors of blackberries, cassis, ripe plum and blueberry, ending with savory herbs and spice notes, firm tannins and a lingering finish.

APPELLATION

100% Napa Valley: 31% Oakville, 28% Rutherford, 15% Howell Mountain, 10% Stags Leap District, 9% Oak Knoll, 7% Los Carneros

BLEND

87% Cabernet Sauvignon, 8% Merlot, 4% Petit Verdot, 1% Petit Sirah

FERMENTATION & WINEMAKING

- Fermented in small stainless steel tanks and 500 L upright puncheons.
- Extended maceration on the skins.
- Barrel-to-barrel racking for complexity of flavors.
- 22 months barrel aging in small puncheons, and French oak barriques (23% new)
- Bottled unfiltered

ALCOHOL

Alc. 14.5% by volume

BOTTLED

December 7-8, 2010

PRODUCTION VOLUME

3,450 9L cases

SUGGESTED PAIRINGS

2008 Napa Station Cabernet Sauvignon is a delicious accompaniment to grilled meats, wild game, fish and pastas with red sauces, cheeses and dark chocolate desserts.

For food & wine pairing visit www.napastation.com