



## 2008 HOLY SMOKE CABERNET SAUVIGNON

### Winemaker's Notes

The 2008 Holy Smoke shows the alluring vibrancy of a young vineyard coming into its own. After extensive research on this vineyard site in the Oakville Appellation, we chose to plant Cabernet Sauvignon Clone 4. The exceptional synergy between this clone and site contributes to a wonderfully bold and complex, single-vineyard Napa Valley Cabernet. Appealing Oakville characteristics of bright and jammy red fruit glide into big, clean, syrah-like spice enveloped by licorice flavors to create an exciting mid-palate experience. The soft tannins, a hallmark of winemaker Paul Steinauer, are firm and fully integrated into this wine, leading to a long and supple finish with layers of aromas and a delightful hint of vanilla oak. The 2008 Holy Smoke will cellar beautifully for the next several years.

### Cellar Facts

Appellation:	Oakville
Varietal:	100% Cabernet Sauvignon
Case Production:	376
Aging:	22 months, 100% new French oak
Suggested Retail Price:	\$85
Enjoyability:	Drink now or cellar. Pull the cork between 2015 and 2025 for optimum enjoyment.

### On the Vine

During the summer months it is not uncommon to wake up and find a heavy veil of fog blanketing the Napa Valley. Our Holy Smoke vineyard in the heart of the Oakville Appellation lies between the Mayacamas Mountains to the west and the Vaca range to the east. On cool mornings, before the heat of the summer sun has had time to strengthen, the layers of fog dance above the vines recalling images of smoke. The gravelly, well-drained soil of the vineyard site is ideal for growing Cabernet Sauvignon. In keeping with our commitment to proper stewardship of the earth, we farm the land organically. The excellence of each element: clone, vineyard site, farming techniques, and winemaking, allows us to craft a cabernet with distinguished character and of a quality to find itself among our single vineyard cabernet selection.



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