



2008 SQUARE ONE CLARET
Technical Information

Harvest Dates:	September 23 & 30, 2008
Varietal Composition:	34% Cabernet Sauvignon 27% Petit Verdot 25% Merlot 14% Cabernet Franc
Appellation:	Napa Valley
Vineyards (all Estate):	91% Mt. George Vineyard 8% Warner Vineyards 2% Stags Leap Vineyard
Bottling Date:	July 2010

Vintage Notes: The New Year began with intense storms that brought high winds and heavy rains to the region, but the precipitation soon waned and the valley received little more than 60% of its normal rainfall. The spring season was one of the driest on record with virtually no rainfall which prompted vines to push out early and then set conditions for the deepest and longest frost period in decades. A multi-day heat spike brought early season temperatures into the triple digits in many parts of the Napa Valley appellation and at the time that vines were beginning to flower and fruit and vine development is particularly susceptible to extremes. A cooler summer started just a little ahead of normal which caused a fast-paced harvest.

Winemaking Notes: Harvested at 24.3 degrees brix, the grapes were macerated on the skins for 12 days and aged for 19 months in oak barrels, 48% of new – 100% French.

Analysis: Alcohol, 14.6%; titratable acidity, 5.35 grams per liter; pH, 3.80; 0.53 g/L VA.

Tasting Notes: Spiced berry and vanilla aromas with oak and earth notes in the background. Medium to full body, spiced berry flavors mimic the aromas. Balanced acidity and tannin on palate with moderate length to the finish.

Retail Price: \$75.00