



**2008 SOLO Cabernet Sauvignon
Technical Information**

Harvest Date:	September 24-27, 2008
Varietal Composition:	100 percent Cabernet Sauvignon
Vineyard:	100 percent Stags Leap vineyard
Appellation:	Stags Leap District, Napa Valley
Bottling Date:	August 2010

Vintage Notes: The New Year began with storms that brought high winds and heavy rains to the valley, but precipitation soon became scarce and for the second year in a row, Napa Valley received little more than 60% of its normal rainfall. The spring season was one of the driest on record. Warm spring days pushed vines out early, and the persistent frigid, dry air during the nights created conditions for the longest frost period in decades. Then within the same week that many had been irrigating for frost protection, a multi-day heat spike brought early season temperatures into the triple digits just as the vines were beginning to flower and set fruit. Though the summer continued with cooler temperatures, harvest started just a little ahead of normal due to the early vine development in the spring. The harvest was condensed. Low crop yields and good weather helped us finish harvest by October 1st.

Vineyard Notes: On land that has supported vines since the 1880s, our vineyard was the third property planted to Cabernet Sauvignon in what became the Stags Leap District, and fruit from this property helped establish the area's reputation in the 1970s. SOLO is produced entirely from grapes grown in this vineyard, which stretches across the rocky terraces and gentle slopes between the Silverado Trail and the Napa River. It displays all the ripe and complex fruit, supple texture, and solid structure that helped define the District, the most distinctive Cabernet-growing region in the Napa Valley.

Winemaking Notes: We picked at 23.7° Brix, with yields of 2.84 tons to the acre. Average 17 days maceration. The wine averaged 19 months in 100 percent French oak, 42 per cent new. 1,864 cases were bottled.

Analysis: Alcohol, 14.7%; titratable acidity, 5.40 grams per liter; pH, 3.64; volatile acidity, 0.55 grams per liter; residual sugar, dry.

Tasting Notes: Elegant, like a well tailored suit, defined by good structure and balance. Seamless with a long persistent finish. Aromas of plum, raspberry and black cherry with earth and herb notes in the background. Medium body with lush but not overripe fruit on broad mid-palate. Balanced acidity and good structure typical of great Stags Leap District Cabernet Sauvignon.

Case Production: 1,864 – 12/750ml, 51 cs 1.5L, 20 btl 3L

Suggested Retail Price: \$90.00