



2008 Mauritson Sonoma County Cabernet Sauvignon

Production: Approximately 1,957 cases

Appellation: Sonoma County

Composition: 76% Cabernet Sauvignon, 14% Merlot, 6% Cabernet Franc,
4% Malbec

Vineyards: Rockpile Buck Pasture, Rockpile Gloeckner/Turner Vineyard, Dry Creek
Cabernet Block 3, Alexander Valley Cabernet Block D

Alcohol: 14.5 % by volume

Aging: 22 months in oak barrels
90% French
10% American

Winemaker Notes

The 2008 vintage was more reminiscent of a traditional European harvest than it was California. It was a relatively cool growing season with the exception of a couple of heat spikes towards the end of the harvest. The crop was average in size which, coupled with the cool weather, gave us great hang time. The fruit ripened between the middle of March and late October with the Merlot being picked first and our Alexander Valley Cabernet coming in last. The resulting wines have bright fruit, round tannins and balanced acidity.

The 2008 Mauritson Sonoma County Cabernet is dense and expressive in the nose. Dark fruit is complemented by aromas of tobacco, cassis, vanilla and hints of mineral. The complex aromatics stem from the amazing diversity of the four Bordeaux varietals used in the blend. On the front palate, the wine is both juicy and serious with the lush fruit giving way to tobacco and sweet oak. With more Merlot than previous vintages, the wine has round tannins with soft edges. There is nothing astringent or overpowering about the wine, yet the delicacy and complexity can not fully be appreciated until after the last sip is gone. The cooler vintage yielded wines with balanced acidity making the wines very food friendly and cellarable for the next 5-7 years.

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