

# NICOLETTE CHRISTOPHER

2008

CABERNET SAUVIGNON

NAPA VALLEY



PURE NAPA CALIFORNIA

Nicolette and I are happy to release our 2008 Nicolette Christopher Napa Valley Cabernet Sauvignon. We employ time-honored winemaking techniques that can only be used on a very small, personal scale—hand sorting, extremely gentle wine movements and meticulous caretaking—to produce a rich, lush wine that we are proud of. Mother Nature supplied us with lovely fruit in the 2008 vintage and we are sure you will enjoy its expression in the glass.

## TASTING NOTES

The color is deep garnet. 2008 Nicolette Christopher opens with enticing notes of warm cassis, dark berries, rosemary, vanilla and baking spices in the aroma. On the palate, the wine continues to build on the aromas with plums, red cherry, cocoa, truffles, and caramel. The freshness of the acidity, density of fruit and silky texture are a refined expression of Napa Valley Cabernet Sauvignon.

## TECHNICAL NOTES

Three and a half tons of Cabernet Sauvignon was crushed on September 5, 2008. The wine is composed of fruit grown in two vineyards; some amazing cane pruned Cab farmed for us by Mike Nunez on the Guiliani Vineyard on Yountville Cross Road and Clone 7 farmed for us by Brian Penterman on the southern portion of the Mataya Vineyard in Calistoga. All of the fruit came from beautifully farmed, properly cropped, and balanced vines. The wine was produced in small open topped fermentors and underwent malolactic fermentation in the barrels to enhance mouthfeel. It was aged 22 months in French oak barrels, one third of which were new.

*Bottling occurred on August 25, 2010, only 229 cases were produced.*