



Huge Bear

2008

CABERNET SAUVIGNON

SONOMA COUNTY

APPELLATION:

Sonoma County

AGE OF VINES:

18 Years

HARVEST DATE:

October 11, 2008

BOTTLING DATE:

July 19, 2010

RELEASE DATE:

Spring, 2011

CASES PRODUCED:

250

PRICE PER BOTTLE:

\$55

The majority of this fruit comes from mountainside vineyards in Knights Valley. The volcanic soils of this special place leads to complexity in both flavors and aromas while maintaining structure and balance. 2008 started out with cooler than normal temperatures but by mid-summer the temperatures had returned, resulting in a longer than normal growing season and increased complexity. Hot days with a significant drop in evening temperatures resulted in textbook Cabernet Sauvignon conditions.

WINEMAKER'S TASTING NOTES:

A dense ruby purple color, the wine reveals a gorgeous intense bouquet of jammy ripe blackcurrant and blackberry interspersed with sweet vanilla, lavender, cedar and smoky oak. Very rich and full-bodied, this wine offers the same bold fruit impressions on the palate. The mouth feel is creamy with gorgeous tannins which lead to a long finish.

WINEMAKING TECHNIQUES:

Clusters were destemmed and fermented on the skins for two weeks. The wine was aged in 80% new French oak for twenty-one months.

FOOD PAIRINGS:

Pairs beautifully with hardwood grilled NY steak with roasted-garlic butter, creamy mashed potatoes and tender baby vegetables. Also a wonderful match for blackberry cobbler and fresh homemade caramel ice cream.

BARRELS: 80% New French Oak

ALCOHOL: 15.5%

BLEND: 100% Cabernet Sauvignon

ACIDITY: 0.53g/100ml

MALOLACTIC FERMENTATION: 100%

pH: 3.45