



This primarily Bordeaux-inspired blend shows the sanguine, focused fruit and shapely tannins that we've come to expect from the sandy soils and slightly cooler mesoclimate of this outstanding vineyard site.

THE PARING RED 2008

39% Cabernet Sauvignon, 35% Merlot, 7% Petit Verdot,
7% Cabernet Franc, 6% Syrah, 6% Grenache

100% California

Aged in French oak (55% new, 45% neutral) for 22 months.

Coopers include Taransaud, Sylvain, de Jarnac and Darnajou.

Unfined and unfiltered

1,546 cases produced

WINEMAKER'S NOTES: An elegant blend combining the cooler side of Cabernet (mint, cedar, dust, rosemary and savory notes) with cassis, blackberry and ripe plum—a tantalizing balance of sweet and savory. The classic structure of Cabernet Sauvignon goes perfectly with the round, red fruit and generous density of the Merlot. Leafy and floral hints from the Cabernet Franc blend well with the sanguine touch from Petit Verdot.

Everybody brings something to this party resulting in a complete and complex red with fine-grained structure, balance and ageability. A perfect celebration of the cool, long growing season: complexity, balance, subtlety, precision and the perfect amount of power. Though it will age well for years and develop beautiful secondary notes, I find joy in drinking this gem today.

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