

Hollywood & Vine CELLARS®

2480

2008 Cabernet Sauvignon

VARIETAL COMPOSITION:

100% Cabernet Sauvignon

VINEYARDS:

The Hollywood & Vine 2008 Cabernet Sauvignon was harvested from four unique Napa Valley growing regions. The fruit came from the peak of Mount Veeder, the Old Federal Vineyard on Oakville Bench (directly below the Mt. Veeder Vineyard), the Varozza Vineyard in stony loam soils just north of Saint Helena, and from Spring Mountain District, just west of Saint Helena. Harvested in separate, small lots between September 10 and October 2, 2008, the vineyards were kept entirely separate through fermentation and for the first six months in barrels, then selectively blended and returned to barrels for an additional 13 months. The finished wine, 100% Cabernet Sauvignon, was racked from barrels after about 20 months, just prior to bottling in mid-June, 2010.

BARREL AGING:

Fermented on skins for approximately three weeks then transferred to barrels (60% new French oak). The wine was aged in small oak for approximately 20 months.

ANALYSIS:

Alcohol: 14.7% by volume

CASES PRODUCED:

987- 12 x 750ml cases, 12 – 3lt.

RELEASE DATE:

September 2011

WINEMAKER:

Celia Welch

WINEMAKER NOTES:

This rich, completely ripe Cabernet shows a wealth of complexity from the blend of vineyards that created it. The aromas abound with blackberry, dark chocolate-covered cherries, a touch of anise, and a hint of vanilla/caramel. Its mountain origins (Spring Mountain and Mount Veeder) lend structural density to the mid-palate, while the benchland vineyards of Oakville and Saint Helena give a fresh-berry juicy quality to the finish.

