



## ***2008 Napanook***

Napanook is made from grapes grown at the historic Napanook Vineyard in Yountville, Napa Valley. The wine is blended from blocks in the vineyard that were carefully selected for their lively fruit, soft tannins and early maturing characteristics.

Napanook 2008 is a silky wine filled with intense aromas of mocha, almond and citrus zest. The mid-palate is rich with texture and density, while structure and minerality mark the finish.

The 2008 vintage is comprised of 93% Cabernet Sauvignon, 1% Cabernet Franc and 6% Petit Verdot.

This wine is created to be consumed young, and enjoyed with food, but will also age well for more than a decade. Christian Moueix recommends decanting young wines before serving to allow them to reach their full potential.

### **Vintage Summary:**

A challenging year for viticulturists yet extremely rewarding for winemakers, 2008 was conditioned by uncommonly low precipitation throughout the winter and spring. Starting in mid-March through late April, cold mornings threatened the young shoots with frost while dramatic temperature fluctuations during flowering hampered pollination, resulting in few berries per cluster. Reduced water reserves in the soil limited vigor, decreased berry size and generated record low yields. With six days over 100°F, the summer was warm; a peak of 104°F was recorded on August 28<sup>th</sup>. The end of September marked the start of a quick and high-quality harvest characterized by evenly ripened grapes.

BEGINNING DATE OF HARVEST: September 19  
FINAL DATE OF HARVEST: October 3  
PERCENTAGE OF NEW BARRELS: 20%  
TIME IN BARREL: 15 months  
BOTTLING DATE: June 2010  
9-LITER CASES PRODUCED: 2600  
RELEASE DATE: May 2011