



CARDINALE

2008 VINTAGE

PHILOSOPHY

Cardinale is more than one wine - it is several wines from disparate mountain and benchland vineyards along the Mayacamas and Vaca ranges that surround Napa Valley. Every bottle reveals the artistic sensibility of the winemaker, each vineyard lot fused into a seamless blend in which you can sense the constituent parts, but still taste them as one wine. Our philosophy is guided by the pursuit of grape selectivity in the vineyard, gentle handling and the ability to accommodate the different winemaking needs of each vintage.

WINEMAKING

Grapes arrived at our Oakville winery in small 30 pound lug boxes to prevent premature crushing. Hand-sorted and destemmed, grapes were gently crushed into specially designed, semi-open top, stainless steel fermentation tanks. This unique open-top configuration allows for lower alcohol conversion, permitting our winemaker to prolong harvest and ensure full ripeness. During native yeast fermentation, the tanks are "pumped over" two or three times per day. After fermentation, free run juice was sent to barrel with a small portion of wine pressed from a traditional basket press, ideal for controlling soft tannin extraction. The wine was aged in 100% new French oak barrels for 22 months before an unfiltered bottling.

WINE STATISTICS

WINEMAKER

CHRISTOPHER CARPENTER

APPELLATION

100% NAPA VALLEY

COMPOSITION

91% CABERNET SAUVIGNON

9% MERLOT

ALCOHOL: 14.5%

pH: 3.69 TA: .62 G/100ML

BARREL AGING

22 MONTHS

100% NEW FRENCH OAK BARRELS

FINISHING

EGG WHITE FINED

BOTTLED UNFILTERED

BOTTLING DATE

AUGUST 23, 2010

RECENT ACCLAIM

96 Points ROBERT M. PARKER, JR., The Wine Advocate, #192, December 2010

"...The 2008 exhibits a dense purple color along with sweet kirsch, unsmoked cigar tobacco, toasty oak and black currant characteristics. The wine hits the palate with a resounding opulence, full-bodied richness, moderate, sweet, well-integrated tannins and a long, heady finish... the 2008 should last for 20-25+ years..."

WINEMAKER NOTES

"As you would enjoy the varied nuances and subtle layers of a Fellini film, so you should enjoy Cardinale. The 2008 has an aromatic element that evokes violets and orange blossoms with a fruit component of dark cherry combined with a palate that offers currant, ripe blackberry and toast with a velvety texture on a long, drawn finish."

CHRISTOPHER CARPENTER, *Cardinale Winemaker*

VINEYARD SOURCED	KEYES VINEYARD	VEEDER PEAK VINEYARD	ANDREW GEOFFREY VINEYARDS	SPRING MOUNTAIN VINEYARD	TOKALON VINEYARD
APPELLATION	Howell Mountain	Mount Veeder	Diamond Mountain	Spring Mountain	Oakville
ELEVATION	1,700 feet	1,400 - 1,600 feet	1,850 feet	1,800 feet	150 feet
SOILS	White & red volcanic rocky loam	Gravelly loam, black soils	Volcanic loam	Volcanic loam	Gravelly loam
% CONTRIBUTIONS	40%	37%	9%	9%	5%
VARIETALS	Merlot and Cabernet Sauvignon	Cabernet Sauvignon	Cabernet Sauvignon	Cabernet Sauvignon	Cabernet Sauvignon
CONTRIBUTIONS TO THE BLEND	Gravelly, dark fruit, herb, texture	Structure, floral, minerals, blue fruit, length	high tone of red/dark fruit, opulent, bright fruit	floral character, more pinpointed tannins, red fruit	middle texture, broad tannins, weight