

## 2008 Headwaters - Napa Valley Red Wine

Harvest: Hand-picked on September 12, 14, 19, 20, 26, and 30

Appellation: Napa Valley

Varietal Composition: 62% Cabernet Sauvignon, 29 % Merlot, 5% Cabernet Franc, 4 % Petit Verdot

Brix at Harvest: 25.8 degrees Brix

pH: 3.66 pH

Total Acidity: 6.2 g/L

Crush: 100% whole berries

Pre-fermentation: 3-day cold soak at 50 degrees F

Fermentation: 11 days primary, malo-lactic fermentation in barrel

Peak Temperature: 94 degrees F

Aging: 21 months in barrel

Oak: 100% French oak, 45% new for the vintage consisting of Allier, Troncais

and Center of France forests, both medium and medium plus toast

Bottled: July 27, 2010

Produced: 2424 (9L) cases, including 10/1.5L cases

Release Date: November, 2010

## **Winemaker Notes:**

Our 2008 Coho Headwaters Napa Valley Red Wine is sourced from several vineyards in the Coombsville area east of the City of Napa, and from the lower bowl of SummitVine Ranch on Diamond Mountain. Ultra rich yet balanced, showing an aromatic savory spice, mocha and tobacco bouquet with complex black currant, cherry and wild berry aromas; a supple texture, silky density and polished tannins. The resulting "Bordeaux blend" of these four varieties provides intense, deep crimson color, generous fruit on the palate and supple tannins in the long, lingering finish.

## **Finished Wine Statistics:**

Alcohol: 14.5% pH: 3.70 pH TA: 5.3 g/L