



COHO

Wine: 2008 SummitVine Ranch Cabernet Sauvignon

Harvest:	Hand-picked on 9-12 and 9-26, 2008
Appellation:	Diamond Mountain District Appellation, Napa Valley
Varietal Composition:	86% Cabernet Sauvignon, 9% Merlot, 4% Cabernet Franc, 1% Petit Verdot
Brix at Harvest:	25.1 Brix
PH:	3.57 pH
Total Acidity:	6.8 g/L
Crush:	100% whole berries
Pre-fermentation:	3 day cold soak at 55 degrees F
Fermentation:	9 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, Tronçais, and Center of France Forests, medium and medium plus toast
Bottled:	August 16, 2010
Produced:	312 cases 750 ml, plus 6- 1.5L, cases produced
Release Date:	September 2011

Winemaker's Notes:

SummitVine Ranch Vineyard is high above the Napa Valley floor, at 1800 ft elevation in the Diamond Mountain District. The 2008 harvest had limited yields, but this was the first vintage to include all four varietals planted at SummitVine. Together they provide more complexity, richness and density in the wine. Floral, black cherry aromas and cassis with a note of black olive and round, supple tannins comes from Cabernet Sauvignon; red cherry and bright raspberry flavors from Merlot; perfumed, peppery, tobacco and violet aromatics from Cabernet Franc; and cigar box and pencil lead with just a hint of mountain forest floor and power from the Petit Verdot. The wine's entry on the palate is seamless and fruit-forward, and the luxuriously silky finesse in the mouth and length on the finish is exceptional.

Finished Wine Statistics:

Alcohol: 14.6 % Ph: 3.78 pH TA: 5.1 g/L

P. O. Box 5726, Napa, CA 94581
telephone: (707) 258-2566 fax: (707) 258-2566 email: info@cohowines.com