



## Sweet Spot Cabernet Sauvignon 2008

**Appellation:** Alexander Valley, CA

**Varietal Composition:** 90% Cabernet Sauvignon  
10% Merlot

**Vineyard Sources:** Warnecke

**Production:** 556 cases

**Brix at Harvest:** 24.3

**Titrateable Acidity:** 0.67 g/l

**pH:** 3.60

**Alcohol:** 14.2%

**Aging:** French and American oak

**Vineyard:** Located in the Northeast corner of Sonoma County, Alexander Valley is known for growing intensely structured, balanced Cabernet Sauvignon grapes. We are pleased to be working with passionate and dedicated farmers like the Warnecke family. At 1200 ft elevation in the heart of Alexander Valley, the Warnecke Vineyard with clay loam soil and unique fruit are the soul of 2008 Sweet Spot Cabernet Sauvignon.

**Vinification:** All fruit for this wine was destemmed and cold soaked for 3 days, followed by a 28 day fermentation at 50 degrees Fahrenheit. It was then barrel aged in a combination of French and American oak for 19 months and bottled in May, 2010.

**Tasting Notes:** Deep garnet color. Effusive nose of red and black fruits: current, raspberry, cherry with minerals and minty aromatics. Dry leather and dusty tannins fill out the aromatics. Ripe and balanced fruit on the palate that mirrors the nose and mouthwatering natural acidity coupled with long, elegant tannins that are polished and integrated. An extremely graceful wine that will age extremely well for 3-6 years.

**Vintage Notes:** Spring was untypically dry and April saw one helluva frost, reminiscent of 1972 followed by a heat wave in May that created a lower than usual fruit set. Low yields were the norm for all of Sonoma. September was hot and then things cooled off considerably for the whole month of October allowing for excellent maturation and complexity of aromas in our cabernet.

### What Makes Sweet Spot Special?

High elevation single vineyard cabernet sauvignon from one of the best sites possible to grow high quality cabernet in Sonoma. Sweet Spot is uniquely focused on quality of fruit, not the expression of oak aging, thus our oak regime is 1-3 year old barrels allowing the true expression of our amazing fruit and terroir to shine.

**Local Wine Co:** Keep it simple. Wine and spirits should be approachable in style, language and price. We work with talented, passionate farmers, winemakers and distillers to produce these delicious artisan beverages.



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