



# PARATUS

## 2008 MOUNT VEEDER CABERNET SAUVIGNON

Blend: 100% Cabernet Sauvignon – clones 15 and 191

Appellation: Napa Valley, Mount Veeder

Vineyard: Paratus Estate Vineyards

Block : 1c, 1b

Elevation: 1,100 to 1,400 feet above sea level

Orientation: East facing, terraced hillside

Soils: Clay seabed, Sonoma volcanics

Training: Cordon trained, spur pruned

Harvest: October 16

Alcohol: 14.5%

TA: .65

pH: 3.7

Winemaking: 14 day fermentation, three punchdowns daily during peak fermentation, 28 day maceration, pressed into new French oak barrels, 100% ML finished Dec 2nd, racked 4 times in 2009, racked 3 times in 2010, aged in oak 22 months.

Tasting notes: The 2008 PARATUS is showing its personality and terroir with big, dark-fruit flavor and Mount Veeder boldness and tannins that are balanced and well integrated. The wine has a velvety elegance and fine finish indicative of its PARATUS heritage. This wine will age well for 8-10 years.

Production: 143 cases

Retail price: \$70