



MANDOLIN

2008 CABERNET SAUVIGNON CENTRAL COAST

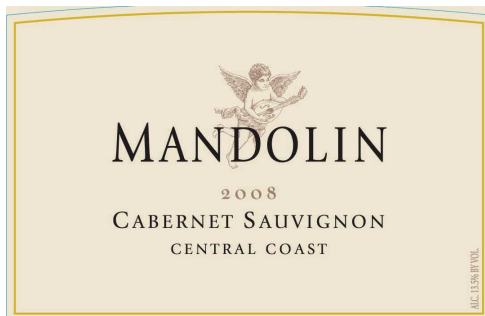
Vintage Notes

The grapes for this Cabernet Sauvignon were sourced from vineyards in the Central Coast AVA, where high winds, dry days, and ocean fogs create a cool, but very long, growing season. These growing conditions are ideal for grapes such as Cabernet Sauvignon, and lead to full, forward fruit flavors and ideal acidity. Grapes were harvested at an ideal balance of sugar and acid, and the wine was fermented in stainless steel. The wine completed malo-lactic fermentation in French oak barrels, where it aged for 14 months prior to bottling.



Tasting Notes

With its maritime influence, California's Central Coast region has an extended growing season that yields wines with full flavor development and great acid balance. Mandolin Cabernet Sauvignon has rich layers of currant and cherry fruit, framed by nicely integrated oak.



Wine Data:

Grapes	95% Cabernet Sauvignon 5% Merlot
Alcohol	13.9%
TA	.63
pH	3.68
Oak Cooperage	French oak 14 months
Residual Sugar	0.023g/100ml
Cases Produced	1396
Suggested Retail	\$12