



## Facts and Figures

### 2008 Bressler Vineyards Cabernet Sauvignon

Winemaker: Mia Klein  
Vineyard Manager: David Abreu  
Release Date: January, 2012  
Release price: \$85

Bottling Date: Feb 24, 2011

Vines: Cabernet Sauvignon Clone 7 on St. George root stock (1986)  
Cabernet Franc Clone 332 on 420A root stock (1999)  
Merlot Clone 181 on 420A root stock (1999)  
Petit Verdot Clone 181 on 420A root stock (1999)

Cabernet Yields: 4 tons

Aging: 26 months in new French Oak

Blend: 76% Cabernet Sauvignon, 10% Cabernet Franc, 8% Petite Verdot, and 6% Merlot

Cooperage: Barrels from: Taransaud, Nadalie and Treuil

#### Production

750ml	410 cases
Magnums	10 cases (60 bottles)
3.0L	4 bottles
6.0L	2 bottles

#### Notes from Mia Klein:

Primary aromas include freshly roasted coffee, bittersweet chocolate and graphite with plum eau de vie and raspberry as well. With a little time in the glass, subtle caramel and vanilla characters surface along with a hint of sandalwood. Initially the palate is very measured and long with a structured and seamless texture. With a bit of air from decanting, the flavors, length and texture all intensify to make the wine quite irresistible.

Even on release, the wine will show very well with a 30 minute decant. It is very food friendly, complementing the flavors rather than competing with them. It will pair extremely well with veal, lamb and beef.