



2008 DYER Vineyard Cabernet Sauvignon

Diamond Mountain District, Napa Valley

Site Description: Dyer Vineyard is a 2.3 acre vineyard situated on a bench, mid-slope on Diamond Mountain. The exposition is north facing and the slope is 7-10%. The site is probably an ancient land slide- rocky with fine volcanic soil and gravel ranging from ash to richer red soils. The site was planted to vineyard in 1993 by Bill and Dawnine Dyer.

Winemaking Philosophy: We favor a restrained, balanced style of winemaking that cultivates the unique characteristics of our vineyard. Over 15 years we have refined the varietal selection in our vineyard on Diamond Mountain to Cabernet Sauvignon, Cabernet Franc and Petit Verdot. All 3 varieties are harvested on the same day and co-fermented. We employ a short (3-5 day) cold soak prior to the fermentation, the maximum temperature of fermentation is 85 degrees F, and following a light pressing, the wine is put directly into French oak barrels- total maceration time varies by vintage. ML takes place in the barrel and the wine is aged in French oak for a total of 20 months.

Vintage Notes: A severe frost set the stage for a growing season marked by extremes. Frost on the hillsides is rare, but we experienced a damaging frost in March that reduced our crop by approx 40%. This was followed by several 100 degrees days in May and uneven weather throughout June, July and Aug. September settled down and the critical post veraison weather was what we needed to bring a difficult season to a good conclusion.

Tasting Notes: Deep, concentrated garnet color. Cassis and wild cherry aromas with hints of fresh tobacco, sassafras, cocoa, and clove. Seductive, mouthwatering and savory notes complement the fine tannins and lingering warmth on the palate.

Blend: 76% Cabernet Sauvignon
19% Cabernet Franc
5% Petit Verdot

Alcohol: 13.9%
pH: 3.7
TA: 6.3 g/l

Winemakers: Bill & Dawnine Dyer
122 cases produced

