

2008 – ‘*Kristian Story RED*’

- VARIETAL: 35% Cabernet Sauvignon
30% Merlot
31% Zinfandel
4% Petit Verdot
- VINEYARDS: *Special Select Napa Valley Vineyards*
- WINEMAKING: *Fermented with French yeast
Cold soak at 50 degrees – 7 days
Maturation period – 12 days
Maceration period – 8 days
Racked only 2 times
Wine chemistry;
- 25.7 Brix at harvest
- 3.75 pH at bottling
- 0.66 TA at bottling
Bottled unfinned and unfiltered*
- BARREL AGING: *18 months in new French Oak Barrels;
- Exclusively
o Marcel Cadet
o Saury
o Seguin Moreau*
- ALCOHOL: *14.8% by volume*
- BOTTLING DATE: *December 14, 2011*
- RELEASE DATE: *January 1, 2012*
- PRODUCTION: *856 cases*
- CELLARING: *This wine will develop complexity over the next few years.*
- WINEMAKER’S NOTES: *The 2008 vintage of **Kristian Story RED**, like that of the previous vintage, offers aromatic notes of currant, black cherry, plum, wild berry flavors and coco powder. This full-bodied wine offers a palate which brims concentrated layers of boysenberry and mocha flavors. It is rich and supple. I have also taken care in presenting the wine to be one with a balance of acidity, fruit, and integrated tannins. Will be at its peak between 2012- 2016.*