



2008 – Soirée

VARIETAL:	<i>57% Cabernet Sauvignon 38% Merlot 5% Petit Verdot</i>
VINEYARD:	<i>St. Helena Winery Vineyard, Block #4</i>
WINEMAKING:	<i>Fermented with French yeast – Lavin D254 Cold soak at 50 degrees – 6 days Maturation period – 11 days Maceration period – 7 days Racked only 2 times Wine chemistry; - 25.4 Brix at harvest - 3.73 pH at bottling - 0.59 TA at bottling Bottled unfinned and unfiltered</i>
BARREL AGING:	<i>20 months in new French Oak Barrels; - Exclusively o Marcel Cadet o Saury o Seguin Moreau</i>
ALCOHOL:	<i>14.5% by volume</i>
BOTTLING DATE:	<i>December 14, 2011</i>
RELEASE DATE:	<i>May 1, 2012</i>
PRODUCTION:	<i>128 cases</i>
CELLARING:	<i>This wine will continue to develop complexity over the next few years. However, it is sufficiently well balanced to enjoy now.</i>
WINEMAKER'S NOTES:	<i>The 2008 Kristian Story Soirée Estate Meritage, a complex, full bodied, yet elegant red blend, offers a ripe, rich, yet deceptively tannic and masculine finish. This Bordeaux Meritage, has flavors built on currant, wild plum, cherry, dark chocolate, and a hint of espresso. Will be at its peak between 2012- 2017.</i>