



**ROBERT MONDAVI
WINERY**

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C A B E R N E T S A U V I G N O N

V I N E H I L L R A N C H

The Vine Hill Ranch is one of the great bench land vineyards in the Oakville AVA. This *terroir*- driven wine shows the power, elegance and complexity from this unique vineyard.

Genevieve Janssens
Director of Winemaking

• W I N E •

Varietal composition:

100% Cabernet Sauvignon

Flavor descriptors:

Dark forest berry fruit melds with warm notes of cacao and coffee. Hints of licorice and pink peppercorn add a spicy overtone. Fine grained, silky tannins give a soft entry and a deep middle to a multi-layered palate.

Wine analysis:

Total acid: 5.9 g/l
Final pH: 3.72
Residual sugar: 0.40 g/l
Alcohol: 15.4% by volume

• V I N T A G E •

The 2008 vintage began with above normal rainfall but then was followed by one of the driest springs on record. April frosts threatened but vigilant vineyard managers protected the crop from severe damage. Dry winds during bloom and berry set reduced yields and then, finally, Mother Nature looked kindly on our vines and provided an excellent ripening season. Because of the lighter crop, harvest came a bit early. We picked grapes for this wine from September 12-22.

• V I N E Y A R D S •

Vine Hill Ranch Vineyard is located on bench land soils in the southwestern foothills of the Oakville AVA. Established in 1884, the ranch was originally planted in a variety of fruit crops. Since 1959 the focus has been grapes and today the vineyard is sustainably farmed. The rich alluvial soils consistently produce powerful wines that are the essence of Oakville.

Appellation: Oakville AVA

Grape Sourcing: 100% Vine Hill Ranch

• W I N E M A K I N G •

The Vine Hill grapes were hand harvested and hand sorted before fermentation in our To Kalon Fermentation Cellar. Clusters were de-stemmed directly into oak fermenters to eliminate pumping the must and extracting harsh tannins from the grape seeds. After 40 days of fermentation and maceration the wine was transferred by gravity to 100% new French oak barrels for 18 months. This vintage was bottled in August, 2010.

C A S E S P R O D U C E D : 6 9 6