



2008 Claret Napa Valley

Steltzner Vineyards & Stags Leap District

Our Claret bottling is always a fun labor of love. This wine allows us not only to utilize our estate Stags Leap vineyard fruit but also allows us to work with other Cabernet Sauvignon and Merlot Vineyards from throughout the southern portion of the Napa Valley. The 2008 Claret is a rich, big wine, which starts off with hints of Bing cherries, cinnamon, clove, vanilla, and sweet oak on the nose. Once in the glass you will notice its dark brick red and ruby color, and taste notes of sweet dried cherries, baking spices, vanilla, and cedar. Ready to drink now, this wine does have well balanced tannins and will age gracefully for several more years.

Claret

Eleanor, Queen of Aquitaine, divorced Louis VII of France and married Henry II of England (1152), securing Aquitaine independence from France. The English had grown fond of Claret, the principal export of Aquitaine province, Bordeaux. Spawned from these events, the 100-year war (1337-1453) ensued over women's property rights and Claret.

This historic merchants' wine reached its popularity zenith the 19th century England, Claret emerged as the fashionable beverage of choice. In the English quest of leisure and sociability, it was served in the afternoons at the grand estates and manor houses.

In the tradition of those merchants past we are thrilled to carry on the legacy of Claret!

Technical Data

Release Date ∞ January 2011

Harvest Date ∞ Sept 13th - Oct 20th, 2008

Brix at Harvest: 24.6 brix average

Wine Data

TA: .68

PH.: 3.62

Alcohol: 13.8%

Fermentation: 10-15 days average

Barrel Ageing: 22 months
Mixed French Oak

Blend:

65% Cabernet Sauvignon

20% Merlot

15% Cabernet Franc

Winemaker: Tim Dolven