



2008 CABERNET SAUVIGNON

9-3-5

NAPA VALLEY

<i>Release Date</i>	September 3, 2011
<i>Production</i>	198 cases
<i>Appellation</i>	Napa Valley: 50% Oakville, Colgin Vineyard, 38% Rutherford, Beckstoffer Georges III, 12% Spring Mountain District, Keenan Vineyard
<i>Varietal Composition</i>	100% Cabernet Sauvignon
<i>Winemaking Team</i>	Seana and Justin Hunnicutt Stephens, Proprietors Kirk P. Venge, Winemaker
<i>Cooperage</i>	100% French oak, 100% new
<i>Tasting Notes</i>	This Cabernet is easily the finest that has ever come from the HUNNICUTT portfolio. While still very young, this wine has the hallmarks of a long-lived classic Napa Valley Reserve. The color is a deep garnet hue that portends a complex nose of raspberry hard candy, violets, black cherry pie, thick, ripe plum and cherry tobacco. The 100% new French Oak for 28 months lends a fine warm oak vanillin while preserving purity of fruit. The palate shows layers of full black fruit, mocha, cherry cola and flecks of minerality. The tannins speak to the youth of this wine that in time will yield and the lush acidity supports the generous, complex combination of hillside structure and valley floor fruit. The flavors linger on the palate for a minute plus after entry. Bottled unfiltered and unfined, this wine should survive well to 2030 and beyond and, in our opinion, will hit its sweet spot beginning in 2015.
<i>Other Hunnicutt Wines</i>	CUTT 2008 Fearless Red HUNNICUTT 2009 Zinfandel HUNNICUTT 2008 Cabernet Sauvignon HUNNICUTT 2008 Cabernet Sauvignon, Oakville AVA HUNNICUTT 2008 Cabernet Sauvignon, Rutherford AVA HUNNICUTT 2010 Chardonnay