2008 Estate Élu
Napa Valley Red Wine

Winemaker’s Notes:
This blend presents with deep vibrant hues of attractive reds. Aromas are dominated by cassis and black plum, toasted vanillin oak, hints of crème brulee and notes of espresso. Flavors of blackberry and sweet black cherry combine with toasted barrel maturation, hints of anise and a subtle, dusty sense of terroir. This is a finely textured wine with charming structure and style.

Growing Season:
The dry season of 2008 was a challenging one for growing grapes. After a cold January and warm February, we had a significant frost season in the spring. This was followed by an unusual heat spell in May accompanied with windy conditions. June was reasonably mild and July brought only one hot week. The 2008 growing season encouraged excellent flavors to progress and encouraged quality, although overall yields were lower.

Winemaking:
The fruit was harvested in the cool morning hours, then crushed to tank where fermentation commenced after a brief period of resting on skins. Warm fermentation temperatures were encouraged to achieve the desired color and structure for the wine before an extended maceration time on skins prior to final pressing. The wine was transferred directly to barrel for 32 months of maturation.

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Appellation
Napa Valley

Vineyard
Dollarhide | Rutherford

Variety/Blend
60% Cabernet Sauvignon
29% Merlot
7% Malbec
4% Petit Verdot

Oak Maturation
Aged in 100% French oak (46% new French oak) for 32 months

pH
3.59

T. Acidity
6.6 g/L

Residual Sugar
<0.1%

Alcohol
14.4%

Harvest Dates
September 10 - 19, 2008

Bottling Date
September 15, 2011

Suggested Retail Price
$65.00