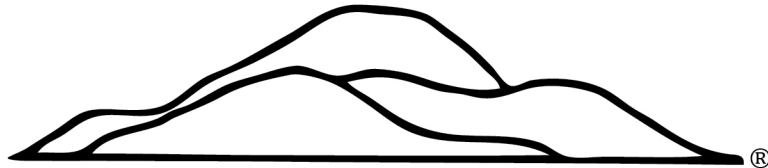


# Veedercrest



AWARD WINNING WINES SINCE 1972



## Cabernet Sauvignon 2008 Villa Mille Rose Vineyard - Oakville

**GOLD** – American Fine Wine Competition

APPELLATION:	Oakville
VARIETAL:	90% Cabernet 10% Merlot
ALCOHOL VOLUME:	14.7%
RESIDUAL SUGAR BY WEIGHT:	0.005
ACIDITY:	0.61 grams
CASES PRODUCED:	189 cases
SUGGESTED RETAIL PRICE:	\$45.00
UPC:	57944002203

### VINEYARDS

Consistently the Oakville AVA produces some of the most tremendous wines in the valley. Wineries in the Oakville AVA include Robert Mondavi, Staglin, Swanson, and Opus One, and on the east side, Rudd, Gargiulo, Miner, Plump Jack, Screaming Eagle, and Harbison, among others. The Villa Mille Rose Vineyard is on Money Road, north of the Oakville Crossroads, east of Opus One, west of Grothe, and north of Saddleback and Silver Oak.

### FERMENTATION AND AGING

Fermented in temperature controlled stainless steel tanks. Aged 42 months in 50% new and 50% used French oak barrels.

### WINEMAKERS NOTES

This beautiful blend of Cabernet Sauvignon and Merlot possesses a medium to full-body, is balanced wine with pure textures, complexity and character. It can be drunk now and over the next decade.

### TASTING NOTES AND FOOD PAIRING SUGGESTIONS

Attractive deep purple, magenta color, this Cabernet's aroma has room filling capabilities. Deep layers of berry flavors with nuances of rose petal and herbs. A marvelous mouth feel, round, very smooth, well balanced with soft tannins. A lingering finish of caramel and brandy cherry. Pairs well with roasted meats and full flavored fish seasoned with Mediterranean herbs. Try with lamb laced with rosemary and garlic or branzino stuffed with mint and roasted in rock salt.