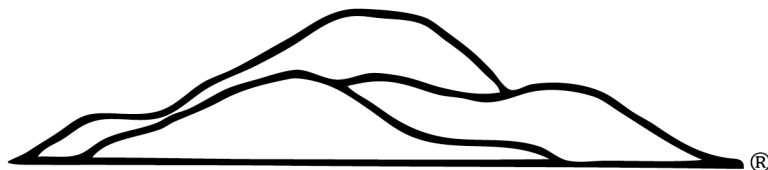


Veedercrest



AWARD WINNING WINES SINCE 1972



Cabernet Sauvignon 2008 Napa Valley

APPELLATION:	Napa Valley
VARIETAL:	100% Cabernet Sauvignon
ALCOHOL VOLUME:	14.8%
RESIDUAL SUGAR BY WEIGHT:	0.05
ACIDITY:	0.59-0.80
CASES PRODUCED:	125
SUGGESTED RETAIL PRICE:	\$49.95
PRODUCT VENDOR CODE:	VE08CSNV75
UPC:	5794400204

VINEYARDS

The grapes were grown in the St. Helena, Howell Mountain, and Oakville sub-regions of the world famous Napa Valley.

FERMENTATION AND AGING

Fermented in temperature controlled stainless steel tanks.
Aged 36 months in 50% new and 50% used French oak barrels.

WINEMAKERS NOTES

This wine is a prime example of the benefits of long-term aging which softens the sometimes harsh tannins in Cabernet Sauvignon. This wine has a soft, well balanced, elegant finish with very smooth tannins. As such it is approachable and ready to drink now.

TASTING NOTES AND FOOD PAIRING SUGGESTIONS

Look for nuances of flavors including cigar box, oregano, caramel, dark cinnamon, blackberries, dark cherries, licorice, dark plums and toasted bread. This wine pairs perfectly with roast leg of veal, roast leg of pork, or roasted chicken.