

Ste·CHAPELLE

A Northwest Treasure

2008 CABERNET SAUVIGNON

Chateau Series

BACKGROUND

Cabernet Sauvignon is one of the world's greatest wine grapes. A workhorse in France's Bordeaux region, it is also among the most popular reds in the United States. Warm days and cool evenings – the conditions prevailing in the high-desert climate of Idaho's Snake River Valley – are ideal for producing exceptional Cabernet Sauvignon.

WINEMAKING

2008 was an ideal vintage with an extended growing season to reach peak ripeness in all varieties. We fermented the Cabernet Sauvignon grapes at warm temperatures with a full 10-day maceration to extract maximum color and flavor from the grape skins. At the end of fermentation, we lightly pressed the grapes, let the juice settle, and then racked it into barrels. Each barrel lot was tasted regularly, with only the finest making it into the final blend. The resulting wine is an outstanding example of the high quality that Idaho's Snake River Valley is quickly becoming known for.

WINE DESCRIPTION

Soft, well integrated tannins define this wine. The Cabernet Sauvignon reveals hints of dark cherries, green olives and ripe plums in the nose, while on the palate the wine shows rich currant and black cherry flavors.

FOOD PAIRINGS

Our 2008 Chateau Series Cabernet Sauvignon provides enough structure to compliment a well-seasoned steak but, is soft enough to pair well with grilled salmon. It is also an excellent accompaniment to most hard cheeses, such as aged Asiago or Dubliner.

TECHNICAL DATA

Winemaker:	Chuck Devlin	Total Acidity:	6.70g/l
Appellation:	Snake River Valley	pH:	3.54
Varietals:	100% Cabernet Sauvignon	Alcohol:	13.5 % by volume
Harvest Date:	Oct 2008	Residual sugar:	0.10 g/l
Bottling Date:	Jun 2009	Cases Produced:	2,600
Release Date:	Oct 2009		