

# SPOTTED OWL VINEYARDS

*Napa Valley ~ Mt Veeder*

## **Mountain Cuvee 2008 - Cabernet Sauvignon/Syrah**



“SOV” wines have been called “Sensational” by *Wine Spectator* and are characterized by lush aromatics, complexity and a harmonious balance of fruit, spice, minerality and structure derived from the unique mountain terroir. Spotted Owl Vineyards is a boutique family winery with estate vineyards located on legendary Mount Veeder in the Napa Valley. The Gishizky family in collaboration with Rolando Herrera, who brings his extensive winemaking experience from *Stag’s Leap Wine Cellars*, *Paul Hobbs* and his own *Mi Sueno Winery* to help us create our special “Cuvee’s”. Spotted Owl Vineyards wines are delicious in their youth and cellar nicely for future enjoyment.

**And, Yes, there is a spotted owl on the property and his name is Chuck! ☺**

**Tasting Notes :** Seductive, sophisticated & complex – If this wine could dance it would Tango! This luscious, full bodied wine combines the intensity of mountain Cabernet Sauvignon with the richness of cool climate Syrah fruit grown on Mount Veeder. Deep dense purple color with alluring aromas of dark berry fruit, fleshy plum, black cherry fruit hosted with slight mocha overtones follow through to the palate in this complex and layered wine. The sensuous entry melts into a rich velvety core of dark fruit with a balanced and structured mid-palate displaying blackberry, ripe wild berry currants, cedar and a hint of vanilla. This wine pairs wonderfully with roasted beef, pork, lamb and pasta dishes. The long silky and sensuous finish begs for another sip.

**Vineyard Notes:** The vineyards situated between 800 – 1700 ft above the valley floor on the east and west faces of Mt Veeder lay in both Napa Valley and Sonoma Valley appellations. The vines grow on steep slopes with a diversity of volcanic and sedimentary soil types that produce ~2tons/acre of tiny berries with distinct flavor profiles from each of the blocks.

**Harvest Notes:** The 2008 season could be called the “year of ice and drought”. After a dry winter many vineyards on the valley floor endured days of severe frost that damaged vines and greatly reduced their crop. Our mountain vineyards were mostly spared the frost damage but we did have some snow to contend with. The summer had some heat spikes but our mountain vineyards stayed 8 – 10 degrees cooler than the valley floor allowing the fruit to develop rich intense flavors with no raisining. The grapes were harvested by hand over a 3 week period beginning September 5, 2008

**Winemaking:** Grapes were destemmed, cold soaked 3 days then fermented at 80 degrees F - malolactic fermentation proceeded in barrels. The final wine is comprised of Cabernet Sauvignon clones (3, 337) and 3 Syrah clones (ENTAV 383, 470, 877), each vinified separately, aged 20 months in French oak barrels (50% new), selectively blended and bottled unfiltered, unfiltered.

**Varietals:** 65% Cabernet Sauvignon, 35% Syrah  
**Barrel Program:** 20 months French oak – 50% new (medium toast)  
**Technical:** pH: 3.70 TA: 6.0g/l  
**Bottling date:** July 2010 - bottled unfiltered, unfiltered  
**Production:** 1,500 cases

*Spotted Owl Vineyards - PO Box 3207 Napa CA 94558 - 707-258-8337 - [www.spottedowlwine.com](http://www.spottedowlwine.com)*