



## 2008 1 • 2 • 3 CAB

COLLIER FALLS VINEYARD DRY CREEK VALLEY

### Jamie Peterson's Vintaged View

Sometimes an opportunity for great quality fruit at a reasonable price comes along, and it's too good to pass up. We don't always have a marketing plan before we start the project, but we figure we'll come up with a label down the road with a little inspiration, improvisation, and the help of our clever designer, Chris Blum.

For our second vintage of the Cab 1-2-3, we worked with neighbor grower Barry Collier to produce a tasty, easy drinking hillside Cabernet Sauvignon. Made in the same manner as all our other reds—with our Zero Manipulation philosophy as the guide—this wine is a fruit-forward Cabernet Sauvignon. Give it a chance and take home a bottle or a case—it's easy as 1-2-3...

### Vineyard

#### Collier Falls Vineyard

This vineyard sits on a hillside in the northwest corner of Dry Creek Valley. The rocky clay soil and steep slopes of the vineyard provides excellent drainage for the vines, leading to lower yields. Reduced yields means smaller berries with more intense color and flavor. The sunny days and cool nights the hillside sees above the valley fog adds to the intensity, with higher acid/lower pH fruit.

### Tasting Notes

Inviting dark cherry and blackberry aromas blend with the essence of tightly wound cedar and oak notes. The smooth yet spicy texture reveals juicy flavors of bright cherry, ripe blackberry, cassis and forest floor. A light dusting of cocoa appears mid-palate and expands across the spicy finish as the flavors merge.

Unburdened by the heavy tannins and high acidity generally found in Cabernet, this easy drinking Cab can be enjoyed with appetizers or a meal. It is also a good match for those occasions when you put your feet up to enjoy a good book, a movie or the company of friends.



### Technical Data

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| Composition:   | 100% Cabernet Sauvignon - Collier Falls Vineyard                                       |
| Appellation:   | Dry Creek Valley, Sonoma County  |
| Harvest Dates: | September 18, 2008   |
| Alcohol:       | 14.6%  |
| pH:            | 3.51   |
| TA:            | 0.64g/100ml  |
| Barrel Aging:  | 21 months  |
| Type of Oak:   | 25% new American oak barrels, 75% 3-6 year-old neutral French and American oak barrels |
| Bottling Date: | July 8, 2010 (unfiltered & unfinned)   |
| Production:    | 143 cases  |
| Release Date:  | May 2011   |