

LAMBERT BRIDGE

2008 Cabernet Sauvignon



SPECIFICS

Appellation	Sonoma County
Vintage	2008
Release Date	November 2011
Blend	91% Cabernet Sauvignon 7% Malbec 2% Petit Verdot
Cases Produced	6
Barrel Regime	Barrel aged for 21 months 100% French oak 64% new barrels 36% 1 year barrels
Alcohol	14.3%
Price	\$195

SONOMA COUNTY

91% Cabernet Sauvignon
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When Mother Nature delivers such a small vintage, the resulting wines can be exceptionally tasty, as the lower yields often ripen much more evenly and with greater flavor development. Our 2008 Sonoma County Cabernet Sauvignon is our smallest bottling of Cabernet Sauvignon since our new team of winemakers arrived in 2004, and with its brilliant ruby color and a seductive ripe cherry nose, we believe this tiny vintage could be sold out before year end.

Harvested from two small cabernet sauvignon vineyards located in Dry Creek Valley and neighboring Alexander Valley, our winemakers finished this special blend with a touch of our estate Malbec and Petit Verdot from the Chambers Vineyards. From the moment it enters your glass to your final sip, the 2008 Cabernet Sauvignon lingers with round, supple tannins making it the perfect compliment for festive holiday meals.

A larger percentage of the finest new French oak barrels were used to age this wine for 21 months, giving it a well structured elegant finish. Lush, ripe tannins weave a dense tapestry of intense flavors that recall blackberry, violets, and sweet paprika.

While this wine is ready for enjoyment now, we believe this dark and dense vintage will more than earn its spot at the dinner table for years to come.

We recommend sharing this wine alongside good company and a bone-in ribeye steak...pass the potatoes please!

LAMBERT BRIDGE

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