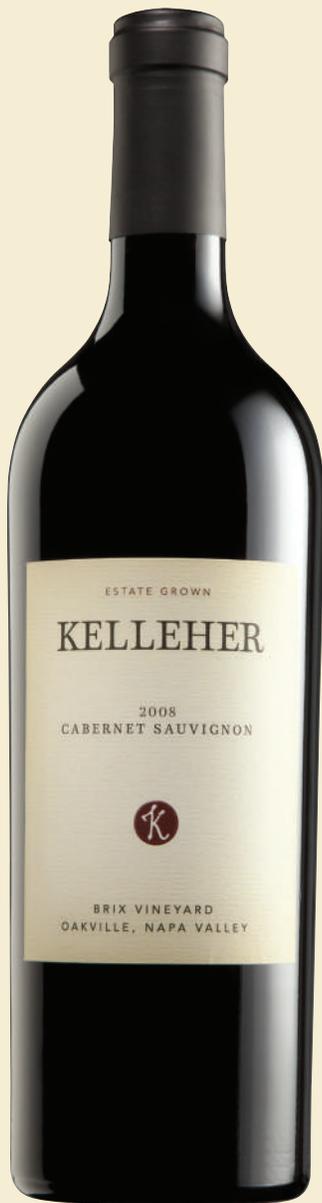




# KELLEHER



## 2008 Kelleher "Brix Vineyard" Cabernet Sauvignon

VARIETAL	100% Cabernet Sauvignon
APPELLATION	Oakville
VINEYARD DESIGNATION	Brix Vineyard
HARVEST DATE	10/30/08
BOTTLING DATE	12/14/10
RELEASE DATE	11/15/12
VINEYARD NOTES	5.2 acres of Cabernet Sauvignon clone 7 4.1 acres of Cabernet Sauvignon clone 337 (Replanted in Spring 2010)
AGING	28 months in French Oak 50% New and 50% Once Used
ALCOHOL	15%
CASES PRODUCED	275

**WINEMAKER** Craig Becker

Our 2008 Kelleher Cabernet Sauvignon is a rich well-balanced wine. Look for a deep red-black color with bright fruit forward aromas of raspberry, Bing Cherry and a hint of spice from the French Oak barrels. On the palate this wine is rich and concentrated with firm balanced tannins. The aromatics are persistent on the palate with balanced acidity. Our vineyard is located on the southern border of the Oakville Appellation and has gained a reputation for producing wines that are fruit forward yet suitable for ageing.

**TASTING NOTES** The grapes are handpicked from our vineyard at full maturity, when the tannins are fully developed. The fruit was hand-sorted both in the vineyard and at the winery. The grapes were cold-soaked in stainless steel tanks and the fermented with wild yeasts. During fermentation, the tanks were pumped over twice per day until dry. Once fermentation is complete, the wine was warmed up to 100 degrees and pumped over once per day for five days, then the tank was drained over night. The wine was aged for 24 months in half new French oak barrels and half once-filled French oak. The wine was lightly fined with 1 egg white per barrel.



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