



2008 CABERNET SAUVIGNON

HAPPY CANYON | SANTA YNEZ VALLEY

Tommy Town Cabernet Sauvignon is carefully sourced from several low-yielding vineyards that produce small and deeply colored grapes for wines that represent this unique and special AVA of Santa Ynez Valley. Tom and Debi Stull are committed to producing and farming wines of exceptional quality on their 350 acre ranch in the heart of Happy Canyon.

<i>Release Date</i>	June 2011
<i>Vineyard Sourcing</i>	Star Lane and Tommy Town
<i>2008 Growing Season</i>	Fruit set was even with uniform clusters. Both vineyards dropped fruit and vines were thinned in early June as the summer approached. The vintage of 2008 is a memorable one for Cabernet Sauvignon in Santa Ynez Valley and Happy Canyon.
<i>Varietal Composition</i>	100% Cabernet Sauvignon
<i>Bottle Analysis</i>	Alcohol: 14.1% PH: 3.68 TA: 5.9 g/l
<i>Cooperage</i>	Seguin Moreau and Demptos – French Oak
<i>Winemaking</i>	All grapes were crushed and destemmed into 1 ton fermentors and punched down by hand daily. Pressing occurred at dryness. Clean racked wine was placed in 100% French oak barrels, 40% of which were new and 60% 2 nd year French oak. The wine remained in barrel for 24 months.
<i>Tasting Notes</i>	The wine is a beautiful color – a ripe blue/red. On the palate the wine is immediately juicy and fruit driven with flavors of blackberry and cherry. This lush Cabernet Sauvignon is wrapped in fine grain tannins, which will provide many years of drinking pleasure.
<i>Food Affinities</i>	Pan seared or grilled hanger steak, lamb rib chops, and Portobello caps; dishes featuring summer herbs with garden vegetables. Cheese recommendations: Carr Valley Marisa, Vella Dry Jack, and Roomano Pradera. Stick with firm, mellow cheeses for Merlot or Cabernet Sauvignon.
<i>Cases Bottled</i>	202

