



2008 SUPERFECTA® MERITAGE (Bordeaux Blend), Mendocino

This is an exceptional red wine blend of four classic varieties. This wine name is **SUPERFECTA®**, a betting term used to predict the first four finishers in correct sequence within a race. Our objective is to produce a proprietary super-quality wine comprised primarily of Cabernet Sauvignon with nuances gained with the addition of Merlot, Petit Verdot and Cabernet Franc. These four varieties develop mouth-filling fruit flavors, elegance and finesse.

Winemaker's Comments:

“The 2008 weather was a year of major contrasts and great variability. Early season downpours stopped in February and turned to drizzles. By April we experienced significant frost reducing crop yield. On June 20 more than 1,000 brush fires were started by dry lightning. Harvest in Sept. and early October was ideal, however heavy rain came on Halloween when the last fruit was harvested. Grape yield declined about 25% from average. The lower volume allowed the grapes to mature slowly and develop flavors of ripe plums, cherries and blackberries. The grapes were harvested by hand, crushed into stainless steel tanks and fermented dry. In November 2008 after pressing, the wines were transferred into small American oak barrels for aging to develop flavors and soften the natural tannins.

After 16 months in barrels, in February 2010 we selected the premium barrels of each variety and made the blend that went into small new Central European oak barrels for 6 additional months of aging prior to final blending and bottling. The wine has deep purple color, concentrated ripe fruit aromas and flavors, with medium-to-robust body. It has soft tannins and is ideal for drinking now, yet will benefit from further bottle aging for many years.”

MERITAGE is an invented word combining “*merit*” and “*heritage*” to define the category of wine blended from the traditional noble Bordeaux grape varieties. The 2008 **SUPERFECTA** blend is: Cabernet Sauvignon: 71%; Merlot: 18%; Petit Verdot: 6%; and Cabernet Franc: 5%.

In winemaking, we selected our **SUPERFECTA** of four reserve quality noble varietals, blending to create the *winning combination* of a proprietary *exceptional super wine*. Enjoy!”

Technical Information:

Harvested:	Sept. 29 through Oct. 31, 2008 for four varieties.
Average sugar at harvest:	25.5 degrees Brix.
Varietal blend:	71% Cabernet Sauvignon, 18% Merlot, 6% Petit Verdot and 5% Cabernet Franc.
Fermentation:	Stainless Steel tanks
Barrel aging:	American and European oak barrels 22 months.
Alcohol at bottling:	14.4 percent by volume.
Bottling:	August 13, 2010
Production:	658 cases (12x750ml).
UPC number:	0 83663 60523 2
Suggested retail price:	\$28.00 for 750ml bottle