



MAIN STREET WINERY

CABERNET SAUVIGNON

2008

VINEYARD INFORMATION Our premier vineyards Lake County provide the complex fruit that makes the 2008 Main Street Winery Cabernet Sauvignon. The warmer weather of Lake County and the unique micro-climate and soil give the wine it's rich and fruit-forward characteristics. Lake County is located in the northern region of the North Coast winemaking area. It is bordered by the Mayacamas Mountains and the Mendocino National Forest.

WINEMAKING The 2008 vintage was fermented using the Délestage method, enhancing the color and flavor of the wine. After a 10-day maceration, the wine was aged in a combination of French and American oak. The French oak aided in integration of the wine characteristics and imparted elegant coffee and caramel flavors while the American oak added vanillin and toasted aromas to the wine.

TASTING NOTES Our 2008 vintage produced a spectacular wine that is rich and supple with aromas of plum, red licorice, cedar and wild berry. The beautiful aromas lead to a balanced and full-bodied palate and a soft, lingering finish.

TECHNICAL ANALYSIS

• COMPOSITION	100% Cabernet Sauvignon
• APPELLATION	100% Lake County
• AGING	French and American oak
• ALCOHOL	13.5%
• TOTAL ACIDITY	0.57g / 100ml
• pH	3.64
• RESIDUAL SUGAR	0.10g / 100ml
• NOTES	

