

# 2008 TF CAB

## *Napa Valley*

*90% Cabernet Sauvignon,  
6% Petite Sirah, 4% Petit Verdot*

Alcohol – 14.4%

TA – 6.62 g/L

pH – 3.61



Chef Tyler Florence and the Michael Mondavi family, long-time Napa Valley vintners, share a passion for pairing food and wine. Now Tyler has teamed up with Rob Mondavi, fourth generation winemaker, to craft three Limited-Production wines: Cabernet Sauvignon Reserve, Pinot Noir, and Zinfandel. These wines are sourced from exceptional California vineyards where each varietal takes on world-class expression.

### **Vintage 2008**

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Napa Valley's 2008 growing season was dramatic, but the result was fruit of excellent quality and great flavor concentration. A very dry spring caused buds to emerge early, which meant that frost in late March and early April significantly reduced crop size. A cool summer of consistent temperatures slowed vine development, and harvest began only slightly ahead of normal. A heat spell in late August sped up ripening, but cool fall temperatures helped to lengthen harvest. This second consecutive dry growing season in the Napa Valley, combined with the reduced crops, resulted in berries that expressed their vineyards with rich, concentrated flavors.

### **Vineyards**

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The grapes for this extraordinary blend were hand-selected from a single vineyard in the Rutherford AVA. Located east of the Napa River, the warm climate and deep, well-drained soils provide the wine with rich, sophisticated, and earthy elements.

### **Winemaking**

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After gentle hand-harvest, destemming and crush, the free-run juice was fermented in temperature-controlled stainless steel tanks, stretching post-fermentation skin contact for 28 days. This extended maceration fully integrated the wine's concentrated fruit character with its firm tannins for a rich mouthfeel. Malolactic fermentation took place in barrel, combined with 22 months aging in French oak (77% new).

### **Tasting Notes**

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Our 2008 TF Cabernet Sauvignon Reserve is bold and concentrated, with beautifully balanced flavors of dark berry, cassis, and toasted oak. It is best paired with ingredients that can stand up to intense flavor – like Steak au Poivre, one of Tyler's favorite romantic meals.