



OSO VINEYARD
2008 Cabernet Sauvignon

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The grapes for our Emblem 2008 Oso Vineyard Cabernet Sauvignon were harvested from our family's Oso Vineyard. Planted on slopes rising up from Schwartz Creek, it is nestled between Sugarloaf and Howell Mountains in Napa Valley, where the historic Oat Hill Mine Road begins its ascent over the mountain toward Calistoga. There, the vines grow on beautiful, stone-lined terraces, out of a rocky, porous soil at an elevation of 1,250 feet. The high drainage stresses the vines, leading to high flavor concentration. The fruit remains fresh and vibrant throughout the growing season due to mild temperatures – warmer evenings and cooler days than on the valley floor – and afternoon breezes that blow straight down the vineyard rows. From the soil and elevation this mountain fruit extracts intense varietal characteristics, a firm structure, and excellent aging potential.

VINTAGE NOTES

Napa Valley's 2008 growing season was dramatic, but resulted in excellent quality fruit with great flavor concentration. A very dry spring caused buds to emerge early and, thus, experience an extended frost in late March and early April, which significantly cut the crop. The early vine development was slowed down by a cool summer of consistent temperatures, and harvest began only slightly ahead of normal. A heat spell in late August sped up ripening suddenly, but cool fall temperatures that followed lengthened the harvest. This was the second consecutive dry growing season in the Napa Valley and the reduced crops resulted in vines yielding berries that showed great expression of their vineyards and rich, concentrated flavors.

WINEMAKING

After the grapes were hand-harvested, de-stemmed and crushed, the fermenting juice went through a combination of gentle punch-down and cap submersion and aerative pump-overs with rack and returns in order to keep tannins supple and approachable while maximizing the depth of fruit extraction. An extended maceration resulted in an average of 21 to 28 days before pressing. The wine was transferred into French oak barrels (45% new) for malolactic fermentation and 22 months of aging, followed by 6 months aging in bottle. Our 2008 Oso Vineyard Cabernet Sauvignon is beautifully balanced, with a supple, elegant texture and lush ripe fruit flavors of cherry and blackberry, and subtle oak nuances of chocolate, toffee, and toasted vanilla.

100% Cabernet Sauvignon, 6.05 g/l (0.60%) total acidity; 3.77 pH; 14.5% alc. by vol.

EMBLEM

Four generations of our family studied vineyard sites in the Napa Valley, determining the ideal locations in which to grow Cabernet Sauvignon. From these vineyards, we create Emblem, a personal reflection of our past and future in the Napa Valley, expressing the unparalleled quality of the land's fruit and our family's rich winemaking heritage.

A handwritten signature in black ink, appearing to read "Michael Mondavi".

A handwritten signature in black ink, appearing to read "Rob Mondavi".

A handwritten signature in black ink, appearing to read "Dina Mondavi".

WINEMAKER