

2008 ROCCA CABERNET SAUVIGNON

GRIGSBY VINEYARD • YOUNTVILLE • NAPA VALLEY



VINEYARD NOTES

Our Grigsby Vineyard is located at the northwest corner of the intersection of Yountville Crossroad and the Silverado Trail, where the Yountville AVA meets the Stags Leap District. The soil here is a light clay loam, generously sprinkled with small river rocks, on a site that enjoys a very special balance of climate conditions. During the day, warm temperatures and full sun exposure encourage the grapes to develop rich, ripe flavors and polished tannins. In the evening, cooling marine breezes and fog from San Pablo Bay dramatically reduce temperatures in the vineyard, allowing the fruit to retain aromatic complexity, bright natural acidity, and a distinctive elegance. The vineyard is farmed with the highest quality considerations, and the fruit clusters are hand-thinned to prevent crowding or shading for optimal development.

VINTAGE NOTES

At Rocca Family Vineyards, we believe deeply that all great wines are made in the vineyard. Our winemaker, Paul Colantuoni, and vineyard manager Sergio Melgoza work very closely together, taking tremendous care to ensure that our estate vineyards produce grapes of the highest possible quality. In 2008, their dedicated efforts met with growing conditions that decidedly promoted quality over quantity. In the early spring, Napa Valley experienced its coldest and longest frost events in decades, which significantly reduced vineyard yields. Furthermore, for the second year in a row, rainfall was little more than 60% of average. As a result, grape clusters were far fewer and smaller than normal, with unusually tiny berries. When the rest of the growing season brought essentially picture-perfect ripening conditions, these naturally concentrated grapes matured slowly and fully, developing remarkably profound flavors and lush tannins. The resulting wines from the 2008 vintage are exceptionally dense, richly fruit-forward and extroverted, with great charm and elegance.

WINEMAKING NOTES

Our goal at Rocca is to make wines that reflect, as fully and faithfully as possible, the unique characteristics of the vineyards from which they come. To this end, all of our wines are made exclusively from our own organically-farmed, estate-grown grapes, which we selectively hand harvest in the cool hours of the night. Once the fruit has been picked, we take an emphatically hands-off, non-interventionist approach to winemaking. This wine was created entirely from Cabernet Sauvignon from our Grigsby Vineyard, which was de-stemmed as gently as possible, and allowed to ferment with the vineyard's own indigenous yeasts. It was then gently pressed off, and transferred into barrels. The wine was aged for 20 months in French oak, approximately 80% new, before bottling in June 2010.

TASTING NOTES

Our 2008 Grigsby Vineyard Cabernet Sauvignon is a perfect example of this vineyard's signature ability to balance richness and concentration with style and elegance. On the nose, it is immediately obvious that this is classically deep, ripe Napa Valley Cabernet. Flamboyant aromas of dark raspberries, boysenberries, and blackberry jam quickly open up to reveal underlying hints of licorice, creamy vanilla, and rock dust. The wine's initial approach is full and rich and soft, with great depth of sweet, ripe fruit. Palate-coating flavors of black cherry and raspberry soon follow, and the lingering finish is highlighted by delicate notes of spicy oak. The exceptionally polished, velvety tannins that are Rocca's calling card are wrapped in delicious dark fruit here, lending the wine an elegant sophistication.

APPELLATION:	Yountville, Napa Valley
ESTATE VINEYARD:	100% Estate grown and organically farmed
VARIETALS:	100% Cabernet Sauvignon
AGING:	20 months in small French oak barrels, 80% new
BOTTLED:	June 28 th , 2010
ALCOHOL:	15.1% by volume
CASES PRODUCED:	583
RELEASE DATE:	October 2011
RETAIL PRICE:	\$75.00