

HESS

ALLOMI
CABERNET SAUVIGNON

2008

NAPA VALLEY



ALLOMI VINEYARD

Our Napa Valley vineyards were carefully chosen for the quality of the soils, climate conditions and topography. Each site is planted to make wines that express the uniqueness of the terroir. Our vineyards are sustainably farmed in harmony with our founder Donald Hess' philosophy: "Nurture the land, return what you take." The Allomi Vineyard is named to celebrate the site of the original Spanish Land Grant, and is located on the benchlands of Howell Mountain.

ALLOMI CABERNET SAUVIGNON

The combination of a long, warm growing season and well-drained soils creates optimal ripening conditions, which make the Allomi Vineyard an ideal location for Cabernet Sauvignon. The 210-acre vineyard features 35 unique blocks with six different clones, adding depth to the palate. By selecting the best blocks each vintage, our winemaker produces a distinctive wine notable for layers of complex flavors. This wine expresses a lush, firm texture, with good acidity, firm tannins and notable fruit forward flavors. The wine is smooth and supple, with a broad base of agreeable tannins that lead to a pleasant finish.

WINEMAKER COMMENTS

This wine is dark fruit driven and begins with aromas of boysenberries, black cherries, vanilla and sage. Ripe flavors of blackberry mix with hints of cedar and graphite, and a slight note of toasty oak. A rich mouth feel gives way to smooth tannins, leading to a lingering finish. Accessible now, this wine should continue to age gracefully for 8 to 10 years.

2008 VINTAGE

The 2008 vintage was notable for a warm spring, leading to an early bud break. In mid-April a cold snap brought a deep frost that resulted in some crop reduction. With smaller yields and lower vine growth overall, the remaining clusters saw nearly perfect ripening conditions, resulting in a high quality vintage.

FOOD PAIRING

Earthy flavors enhance the fruit flavors in this wine, especially with foods such as herb roasted chicken, grilled pork, caramelized onions, eggplant, sautéed greens, roasted potatoes or vegetables and aged jack and Gouda cheese.

BLEND
87% Cabernet Sauvignon
12% Petite Sirah
1% Petit Verdot

APPELLATION
Napa Valley

COOPERAGE
18 months in American
oak (25% new)

HARVEST
9/10/08 - 10/30/08

pH
3.83

TA
0.55 g/100 ml

ALCOHOL
14.4%

