

# WATERSTONE

P. O Box 6979  
Napa, California 94581  
www.waterstonewines.com

## 2008 STUDY IN BLUE RED WINE, NAPA VALLEY

### Vintage

*Mother Nature provided a dramatic vintage in 2008. Due to a dry Spring, vines pushed early and fell victim to one of the longest and deepest frost periods in decades. Shortly thereafter, during bloom, temperatures soared and further damaged the potential crop, resulting in fewer clusters and smaller berries. The Summer season proved cool, but gave us a week of high temperatures around Labor Day that threw the cellar into a break-neck pace with many early-ripening varieties. The season ended with relatively cool temperatures, providing some much-needed hangtime for Cabernet Sauvignon. Overall, the vintage was marked by low yields, yet high quality; the wines are proving to be well-structured, concentrated, and elegant.*

### Vineyards

*Well-established hillside vineyards are the foundation of this wine, giving the finished blend its intense inner core of fruit. The Cabernet Sauvignon grapes were sourced from hillsides of Oakville, Rutherford and Spring Mountain District. Merlot and the Syrah were drawn from Truchard Vineyards in northern Carneros.*


### Vinification

*The grapes were hand picked at optimum ripeness. Following destemming, the grapes were stainless steel-fermented and received extended skin contact before being transferred to barrels. The wine was aged in small French oak barrels for 30 months (80% new barrels) where the wine completed malolactic fermentation. The wine was racked prior to bottling.*

### Tasting Notes

*With its blue hues and pronounced blueberry aromas, this distinct blend (39% Cabernet Sauvignon, 36% Merlot, 25% Syrah) is a study in blue. Bordeaux varieties provide the framework, while Syrah transports the blend to a realm all its own. It's simply, Kind of Blue.*



  
Philip Zorn, Winemaker

### Technical Data:

Varietal Composition	39% Cabernet Sauvignon 36% Merlot 25% Syrah
Appellation	Napa Valley
Alcohol	15.4%
TA	0.62 g/100ml
pH	3.65
Oak Aging	30 months
Oak Cooperage	French oak, 80% new
Bottling Dates	September 1, 2011
Production	1204 cases