

FEATURED WINES

2008 Braxton Hall California Cabernet Sauvignon

Most Cabernet Sauvignon growers would just as soon forget the 2008 growing season in California.

The source of their dismay can be summed up in one word: frost. During the critical three weeks following bud break, California vineyards experienced the worst frost season in 35 years. According to the California Cabernet Society, some vineyards in the most frost-prone areas ended up losing as much as 50 percent of their crop.

However, bad news for growers and wineries can sometimes be good news for wine drinkers. While overall Cabernet Sauvignon tonnage was way down, the berries that survived were quite small and, thus, extremely concentrated in flavor — exactly what a vintner wants when it comes time to pick, crush and ferment.

That's why Braxton Hall's 2008 Cabernet Sauvignon is so rich and polished. By sourcing highly concentrated grapes from some of the state's top vineyards, the estate was able to craft a wine of exceptional quality — even in an otherwise challenging year.

TASTING NOTES

Grape Composition:

91% Cabernet Sauvignon
& 9% Other Red Varieties

When to Drink:

Now Through 2011

Grape Source:

Select Vineyards in Various
California Growing Regions

Our Tasting Panel Score:

89 Points

Aromas and Flavors:

Crushed Berries, Cassis &
a Sprinkling of Oak Spice

Boasting polished tannins, this full-bodied wine offers notes of crushed berries, cassis and oak spice.

FOOD PAIRING SUGGESTIONS: a French dip sandwich, or game meats.

WINE RE-ORDER #: 18039