

BADGER MOUNTAIN

CERTIFIED ORGANIC VINEYARD

2008 Cabernet Sauvignon

COLUMBIA VALLEY | NO SULFITES ADDED (NSA) ORGANIC

TASTING NOTES

Spicy plum and blackberry on the nose, with zesty spice and coffee adding complexity. The deep, intense color shows dark sweet cherries and sage in round and complete flavors. This is a serious wine in a traditional style with a lush and persistent finish that has layers of finesse and focus.

BLEND/VINEYARD INFO

85% Cabernet Sauvignon, 15% Merlot

85% Badger Mountain Vineyard Cabernet Sauvignon, Columbia Valley

10% Pleasant Vineyard Merlot, Columbia Valley

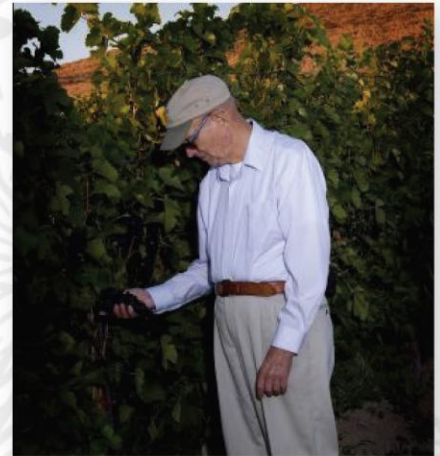
5% Badger Mountain Vineyard Merlot, Columbia Valley

WINEMAKER'S NOTES

2008 was the best year we have experienced for Cabernet Sauvignon from our estate vineyard. Due to a cooler spring and summer, we cut back tons per acre by thinning and dropping clusters. This vineyard management allowed for more even ripening leading to perfect maturity. The late harvest date, about two weeks later than "normal" allowed for maximum fruit intensity and flavors. We fermented with 796 yeast, and after fermentation aged the wine for five months in oak barrels. The 2008 Cabernet Sauvignon was bottle unfined in June 2009.

TECHNICAL DATA

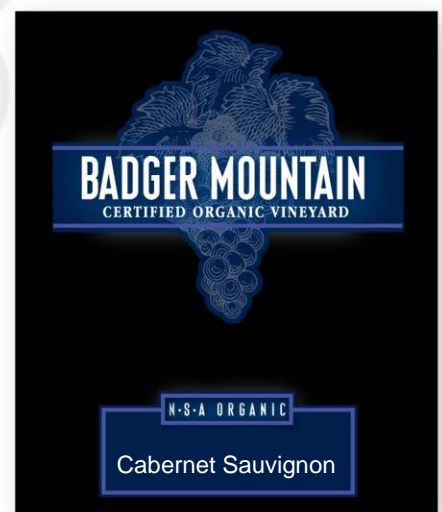
Release Date	7.1.2009	Acidity:	.064
Alcohol:	13.5%	pH	3.84
Residual Sugar:	0.00	Cases:	2956



NATURAL PASSION.



RESPONSIBLE FARMING.



PURE WINE.