



HOOPES VINEYARD

2008 HOOPES FAMILY CABERNET SAUVIGNON

Quality from the Hoopes ranch in 2008 rivals any produced before. As we barrel tasted immediately after fermentation we all agreed that this is really great Cabernet! The industry is in consensus about this vintage being possibly better than the remarkable 2007. Quantity in 2008 was the lowest in years and the rich quality shows in the bottle.

TECHNICAL DATA

Appellation: Oakville

Composition: 100% Estate Cabernet Sauvignon

Geology: Sedimentary volcanic

Soils: gravel loams (technical soil series name is Bear Creek Loams)

Slope: Elevation 118 feet

Blocks: Rootstock: St. George, Old Wente Bordeaux Clone

Barrel Type: Chateau Ferre French Oak

Barrel Aging: 32 months, 85% new French Barrels

Fining/Filtration: None

Alcohol: 14.9%

Ph: 3.67

TASTING NOTES

"On the nose, the 2008 displays aromas of bing cherry, all spice, and ripe black fruits. The palate delivers flavors of current, dark chocolate which are framed by firmly integrated tannis and linear acidity. The length of the finish exhibits the marriage of beautiful dark fruit and fine French oak. The 2008 Hoopes Family Cabernet marries balance and elegance with the core of a wine that will age for 20 years or more."

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The vineyard is east west facing and is in the southern most part of the Oakville Appellation. Nestled up against a hill north of Yountville in the center part of the valley, the vineyard grows very vigorously. The vineyard was first planted in 1990 and produces very unique fruit with much care and attention. The microclimate is very cool in the evening with mostly moderate heat during the day. The winemaker Jason Fisher believes this to be the best Cabernet fruit he works with due to the unique clone, soil and site combination.

