



TURNBULL
WINE CELLARS · NAPA VALLEY

2008 OAKVILLE NAPA VALLEY BLACK LABEL CABERNET SAUVIGNON

Our 2008 Oakville, Napa Valley Black Label Reserve Cabernet Sauvignon is crafted from our top Estate Vineyards, Leopoldina, Amoenus and Fortuna. Restrictive volcanic soils, both red clay and white tufa types, yield a wine that is deeply concentrated, with rich minerality. Characterized by aromas and deep flavors of dark fruits—black cherry, cassis and sun-ripened blackberries—balanced by a dense layer of sweet chocolate and roasted coffee.

Production:
500 cases

Retail Price:
\$100



VITICULTURE

Everything we do in the vineyard is designed to maximize the intensity and balance of flavors and aromas in this wine. The low vigor, ancient volcanic soils, naturally limit crop size and create beautiful harmony in our fruit. We further enhance fruit intensity by careful pruning and then by making successive thinning passes in the late spring and summer. Fruit for this wine is sourced from our best blocks on our top ranches.

WINEMAKING

The wine is a blend of classic Bordeaux Varietals—Cabernet Sauvignon, Petit Verdot, Malbec, Cabernet Franc and Merlot. Each vineyard block is vinified separately in small stainless steel tanks. The wine is then barreled down into discrete barrel lots and aged in 80% new French Oak barrels for twenty-two months.

THE RESULT

A wine of power and finesse; full bodied yet supple; approachable in its youth but capable of extended bottle age . . . a classic!

APPELLATION

Oakville, Napa Valley

ALC.

14.9% by volume

BLEND

78% Cabernet Sauvignon
13% Petit Verdot
5% Malbec
2% Cabernet Franc
2% Merlot

VINEYARD SOURCING

95% Leopoldina
3% Amoenus
2% Fortuna