



CORRA



2008 Corra Cabernet Sauvignon

The 2008 Corra Cabernet Sauvignon aromas offer an impressive array of dark sweet cherry, perfumed boysenberry and ripe blackberry, vanilla, cinnamon bark and sweet anise notes. The aromas are very slightly darker in tone than those of the 2007 vintage, more focused on dark berry and mocha in character. On the palate, the wine dances in an interplay between the light, vivacious fresh purple fruit tones and the undercurrents of mocha, vanilla and caramel, while texturally the wine is consistently full from start to finish. In keeping with Corra's traditional emphasis on texture, the mid-palate and finish show silky, resolved tannins; yet display concentration and crispness with enough enthusiasm to indicate a surety of age-worthiness.

Harvested between Sept. 15 and October 2, 2008, from three vineyard sources in Rutherford, Oakville, and Pritchard Hill, the grapes for Corra Cabernet were all carefully grown, hand-harvested, and sorted twice prior to fermentation. The vineyards were each fermented individually and kept on skins for approximately 4 weeks, then gently pressed and transferred to 90% new French oak barrels for roughly 22 months. The wine was bottled without fining or filtration in July 2010.

A total of 412 cases were produced.