



KELLY FLEMING WINES

2008 Cabernet Sauvignon

VINTAGE: Early bud break, a cold spring with 22 days of frost warnings and less than normal rainfall followed by moderate temperatures. Less fruit in the vineyard due to these conditions created lighter weight per cluster but our reward was the highly concentration of flavors.

VINEYARD SOURCE: 100% estate fruit grown on 12 acres of 300 acre parcel. Planted on 4 rootstocks and 3 clones of Cabernet Sauvignon. Jim Barbour farmed.

HARVEST: September 11 - 24, 2008. Individual blocks were hand harvested at peak of flavor intensity then fermented on skins 3 weeks followed by gentle pressing. Aged 20 months prior to bottling.

VARIETAL CONTENT: 100% Cabernet Sauvignon

WINEMAKER NOTES: Dark, rich aromas of warm cherry pie, vanilla and cassis notes waft from the glass as this very ripe Cabernet opens aromatically. While the emphasis is on the ripe fruit at entry, the undertones of toasted oak, buttered pecans, and baking spices provide base notes to the somewhat more ethereal ripe berry and floral flavors. Structurally, the wine is broad and soft, but with enough backbone to support the fruit intensity and provide ageability. The finish showcases the juicy fresh fruit flavors of this superb vineyard.

FOOD AFFINITIES: Flank Steak with salsa verde, pan seared duck with roasted cherries, wood oven pizza with sausage. Le Peral, a cow/sheep's milk blue cheese.

ALCOHOL BY VOLUME: 14.8 %

BARRELS: 85% new French oak

CASES PRODUCED: 700

WINEMAKER: Celia Welch

VINEYARD MANAGER: Jim Barbour

ORGANIC CONSULTANT: Amigo Bob, CCOF

BOTTLED: June, 2009

RELEASED: September 2011

SRP: \$ 90



VISIT: By appointment only Monday - Saturday 10:00 - 4:00 707-942-6849 or colleen@kellyflemingwines.com. Cost is \$30.00 per person and the tours are always conducted either by proprietor Kelly Fleming, her daughter Colleen Fleming or assistant winemaker Becky George.

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