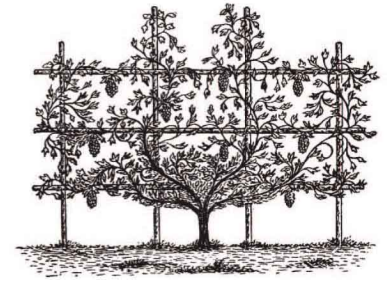




2008 Fluffy Billows Cabernet Sauvignon, Oakville Technical Sheet



Fluffy Billows

The First Vintage

After nearly four decades of again some of Napa valley's best Cabernet Sauvignon in exclusively American oak, the Meyer family decided to try something a little foreign. In 2008, three hundred cases of Cabernet Sauvignon were produced from an old dry-farmed Oakville vineyard and put to barrel in French oak. Obviously, the site is different from the unique Bonny's Vineyard (owned and vented by the Meyer family since 1972), but we felt that the older vines produced fruit of great intensity, capable of offering a worthy counterpoint to Bonny's. Our Cabernets are otherwise produced very similarly. Picked at a moderate sugar level and fermented with the same time-honored techniques, the result is an elegant wine that has a certain... *je ne sais quoi*. If you're wondering about the name, that's a story for another time.

Tasting Notes

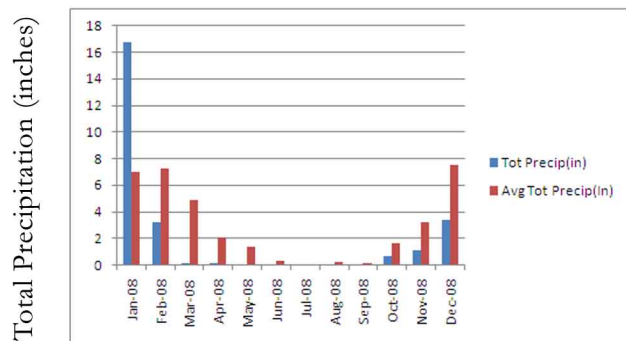
The body and texture of the wine are in many ways typical of a Meyer Cabernet. Bright acidity and moderate alcohol have created a food-friendly Cabernet, though the oak is a little more pronounced and adds a grainy texture. Several French cooperages were employed, producing an array of spicy aromas, including cedar, vanilla, nutmeg, clove, and a hint of molasses.

Winemaking Notes

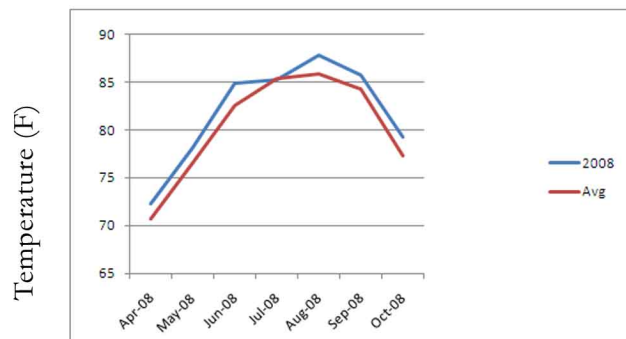
The fruit was hand-picked into macro bins, de-stemmed and crushed into stainless steel tanks, cold soaked 24 hours, inoculated and pumped over one to three times per day. The wine was pressed before finishing primary. Once dry, the wine was racked to barrel and inoculated for malolactic fermentation. The wine was racked at the finish of secondary and twice more before bottling. Though the wine was filtered, owing to its time in barrel, fining was determined unnecessary.

Fluffy Billows 2008 Facts:

Appellation: Oakville, Napa Valley
Harvest Date: September 10th
Varietals: 100% Cabernet Sauvignon
Barrel Age: 24 months
50% new Quercus Sessiliflora and Quercus Robur (French oak)
50% neutral
Bottled: February 9th, 2011
Bottle Size: 750ml, 1.5L, 3L
Production: 298 cases
Analysis: Alcohol: 13.95% by vol.
Total Acidity: 5.82 g/L
pH: 3.64



Oakville 2008



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