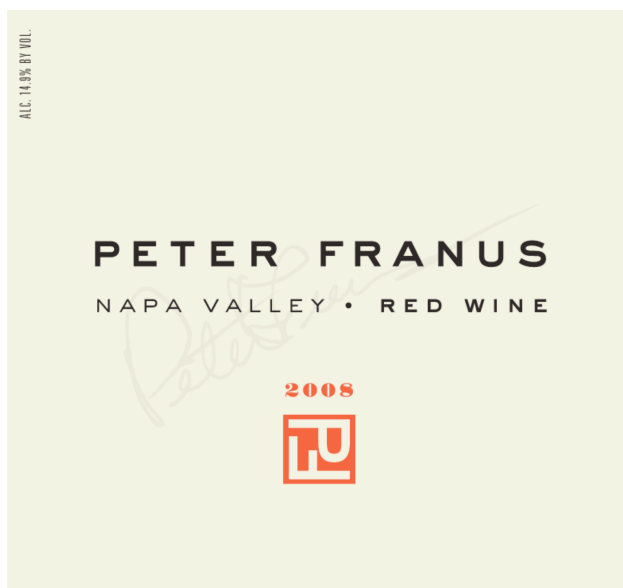


2008 PETER FRANUS NAPA VALLEY RED WINE



Vineyards:	Truchard Vineyard Rancho Chimiles Stewart Vineyard
Composition:	88% Cabernet Sauvignon 6% Cabernet Franc 6% Merlot
Harvest Dates:	Sept, 8, 12, Oct 17
Fermentation:	12 days average, up to 82°
Maceration:	21 days average
Oak aging:	22 months 100% French Oak 65% new
Bottling Date:	August 17, 2010
Production:	497 cases 6 x 750ml

TA 0.58 g/100 ml

pH 3.74

Alc. 14.9%

RS 0.15 g/L

CALIFORNIA RETAIL PRICE \$50

Cabernet Sauvignon is very much the driving force of wine production in Napa Valley. It performs extremely well and typically commands the highest prices for grapes as well as wine. Because I have been in Napa Valley for 30 years, I can say this—it is a resilient grape and not terribly difficult to grow, and from a winemaking standpoint, not terribly difficult to make. The challenge, however, is to make a wine with personality that distinguishes itself from the pack. When everyone is using similar barrels, similar clones, and similar everything, how do you make that happen?

Enter Merlot and Cabernet Franc. I have the good fortune to work with some extraordinary Merlot and Cabernet Franc, both coming out of Carneros. They perform extremely well on their own, but when blended together with Cabernet Sauvignon, the resulting wine is elevated to a different level. My goal has never been to make wines that knock you over the head. I want to intrigue you with layers, complexity, and nuance. Intuition guides me as I select a handful of barrels that I feel are offering something a little special. The blend will vary from year to year and “Red Wine” frees me from the restraints of calling it Cabernet Sauvignon.

Living in Napa Valley, we have become fairly accustomed to predictable un-extreme weather. 2008 was a bit of a wake-up call. Spring frost struck numerous areas diminishing crop levels significantly. Extreme heat in May followed by cool rainy weather affected bloom and berry set as well. Forest fires in June eerily blackened the summer skies. Heat returned—100°+—in late August and early September that quickly catapulted us into harvest.

Dark ruby in color, a streak of vanilla is enveloped by vivid black cherry, hint of butterscotch, bay, thyme and allspice. Aromas lead into similar flavors with just the right amount of edginess to temper the weight and richness of the wine. Lively, lingering, and structured—hallmarks of the wonderful 2008 vintage.

2008 is a “sleeper” vintage of sorts. But it’s the sleepers that intrigue, captivate, and satisfy.