

2008 LE MISTRAL, MONTEREY COUNTY



HARVEST DATES: Oct. 7 - Oct 28, 2008

BLEND AND GRAPE SOURCES: 62% Syrah, 28% Grenache, 5% Alicante Bouschet, 5% Petite Sirah. Estate-grown fruit from our Monterey County vineyard comprised 98% of the blend, with the balance supplied by independent growers.

WINEMAKER'S NOTES: Grapes were harvested at an average of 25° brix, fermented in small batch stainless steel fermenters, and then aged for 17 months in a combination of new French Oak (40%) and two-year-old French Oak previously used for the Joseph Phelps Insignia (60%). Coopers include Francois Freres, Saint Martin, Sirugue, Saury and Ermitage. The wine was bottled in April, 2009.

The 2008 Le Mistral is dark and savory with black fruit, dried herbs and white pepper. With a deep red color and intense character, it is spicy with complex layers of dark currant, licorice, red berry and a long, lingering finish.

VINEYARD NOTES: Daytime temperatures in Monterey County tend to be quite variable because of the wind. The temperature gradually rises during the day and peaks around 2pm every afternoon. Then the maritime influence of the Monterey Bay causes the wind to blow inland at 20 to 30 MPH, and it is not unusual for the temperature to cool by as much as 20°F in less than an hour. The high heat spikes common to the Napa Valley do not normally occur in the Le Mistral vineyard.

Awarded GOLD, Best of Class (North Central Coast Appellation and 95 points) – California State Fair Wine Competition, June 2011

Awarded GOLD, Orange County Wine Society Wine Competition, June 2011

