2008 Benchland Select
Cabernet Sauvignon

Vineyards
Our Benchland Select Cabernet Sauvignon is crafted from two exceptional vineyards in Napa Valley’s
gently sloping western benchlands, including Jack Cakebread’s Hill Ranch in the heart of the famed
Rutherford appellation not far from the winery. These sites enjoy ideal eastern exposures, well-drained
soils and mild afternoon temperatures, resulting in uniform fruit ripening and wines of impressive depth
and elegance. In 2008, 60% of our Benchland Select grapes came from the Hill Ranch, with 40% from
the esteemed Oakville appellation.

Vintage 2008
The topsy-turvy 2008 growing season seesawed from heavy rains in winter to drought conditions in early
spring to severe frosts in late March and throughout April. Coupled with inclement weather during bloom
and stress-inducing heat during grape set, these conditions significantly reduced the size of the grape crop
throughout Napa Valley, greatly concentrating flavors. Clear, mild summer weather, with warm days and
cool nights, provided ideal conditions for the full maturation of our benchland Cabernet Sauvignon
grapes, which were harvested between September 25th and October 11th with a perfect balance of sugar
and acidity.

Winemaking
To maximize color extraction, tannin structure and vineyard expression, Cakebread Cellars winemaker
Julianne Laks employs a mixture of small and larger tanks to ferment the components of our Benchland
Select Cabernet Sauvignon. Julianne carefully tailors tank sizes, yeast strains, fermentation temperatures
and maceration techniques to the attributes of each lot of grapes, which vary by location, ripeness level
and clonal type. Such specialized fermentations, combined with lot-specific barrel aging regimens,
ensure that the finest attributes of each vineyard site are reflected in the final blend. Our 2008 Benchland
Select spent a total of 22 months in French oak barrels, 48% new, before bottling in August, 2010.

Tasting Notes
The 2008 Benchland Select bursts from the glass with vibrant dark fruit aromas (blackberry, boysenberry
and dark plum) complemented by seductive spicebox, cocoa, loamy earth and leather scents. Rich, juicy
and mouthfilling on the palate with deeply concentrated blackberry and plum flavors, its luxuriously
supple mouthfeel and long, elegant finish are abetted by savory toasted oak and dark chocolate tones.
Dense, lush and seamless, this opulent Napa Valley Cabernet Sauvignon drinks beautifully now, but will
reveal even greater dimension with another 6-8 years’ aging.

Grape variety: 100% Cabernet Sauvignon
Alcohol: 14.3%
Vineyards: 100% Napa Valley (60% Rutherford, 40% Oakville)
Total acidity: 0.73 g/100 ml
Harvest dates: September 25 – October 11, 2008
pH: 3.64
Fermentation: 100% stainless steel
Bottled: August, 2010
Barrel aging: 22 months in French oak, 48% new
Winemaker: Julianne Laks