



2008 Edge Cabernet Sauvignon

“16% Merlot. There is a rounded, somewhat softer edge to the fruit here, and maybe it is the Merlot influence, and just possibly there is a bit of mid-valley floor juice here as well. Whatever the cause, the wine is mild but supple, has enough fruit to balance against its barky overlay and save for some last minute pucker, is well-suited for current drinking.”

- *Connoisseurs' Guide to California Wine*

“Spicy, smoky, earthy, black berry, licorice, cassis, dark chocolate aromas with a bit of prune and cedar. Ripe, round, supple, juicy palate with black berry, cassis, peppery, smoky, cedar, chocolate flavours. Good fruit and balance for current drinking.”

- *Anthony Gismondi, Gismondi on Wine, June 2011*

Tasting Notes:

“I’m very excited about this wine, because it represents the best value we’ve posted on this website to date. While technically not a second label of Signorello, Edge is a side project between Ray Signorello Jr. and three of his childhood friends, so the pedigree is certainly there.

This Napa Cabernet is deep ruby in color and is bursting with aromas of dark berries such as black current, black cherry and raspberry. There are also hints of ripe strawberry and chocolate with a vanilla bean undertone. The palate brings in the pepper and spice and well integrated oak. I really like how the winemaker balanced the oak and grape tannins. This is a well made wine that blows away most other Cabernet Sauvignon in this price range. For \$20, I’d buy it by the case.”

Food Pairing Suggestions:

“I’d like to take this Edge and pair it with a beautiful rib eye cooked medium rare with some veggies on the side. Serve that to your special someone and you’re good to go for the night. It simply doesn’t get any sexier than a big hunk of red meat and a stunning bottle of wine. For a little less amorous pairing try it with a nice hamburger or a roasted rack of lamb. Because there is a touch of sweetness in the wine, I could also see bringing this out at dessert with a dark chocolate soufflé.”

- *SecondLabelWine.com*