

2008 EDGEFACTSHEET

- 80% Cabernet Sauvignon
- 20% Merlot
- 14.4% Alcohol
- 0.63 TA / 3.74 pH
- Bottling Date: April 26, 2010

HARVEST NOTES: The 2008 growing season started off with intense storms, but quickly disappeared by spring as the valley received about 60% of normal rainfall. The spring produced one of the longest frost periods of the last 30 years with over 21 days at below freezing and caused many sleepless nights. A cold spring turned to triple digit heat in early summer. From a season that might have set a larger than normal crop, after fruit set, fewer clusters with smaller berries appeared to be the norm. A week-long heat spell in early September ratcheted up the picking and all fruit decided to be ready at once. Overall, the 2008 crop will have lower yields, but will be one of the highest quality.

WINEMAKING NOTES: Our program follows traditional French winemaking practices with techniques including the use of cold soaking and extended maceration (averaging 23 – 32 day), and frequent pumping over. The 2008 vintage was aged in both French and American Oak for sixteen months, and barrels were racked once every six months.

TASTING NOTES: This supple and lush wine immediately opens to flavors of blackberry, clove and hints of vanilla. The medium bodied palate is balanced with flavors of eucalyptus, sweet plums, ripe cherry and hints of tobacco, while the finish is accentuated by nice acidity and subtle oak flavors. Drinkability: Now to 2015

VINEYARD NOTES: The Edge Cabernet Sauvignon was sourced from the best vineyards throughout the Napa Valley. Most of the vineyards are vertically trellised to allow the grapes the best sunlight exposure. The crop is carefully thinned to allow a low yield, necessary for the best quality grapes.