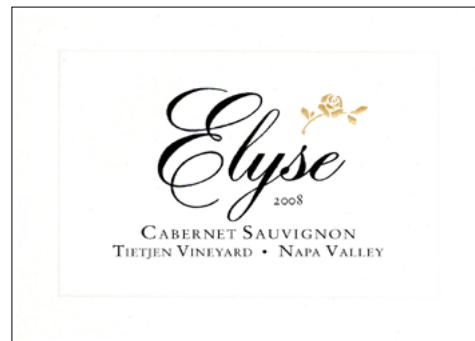


2008  
TIETJEN VINEYARD  
CABERNET SAUVIGNON  
RUTHERFORD • NAPA VALLEY



HARVEST DATE: 9/15, 10/23  
GRAPE SOURCES: Tietjen Vineyard  
Wood Vineyard  
BLEND: 96% Cabernet Sauvignon  
4% Petit Verdot  
HARVEST BRIX: 25.2°, 24.5°  
MACERATION: 15 day native yeast fermentation  
AGING: 30 months in French oak  
(60% new)  
PH: 3.69 TA: 0.52 g/100ml  
ALCOHOL: 14.8%  
PRODUCTION: 532 cases 12-pack 750ml  
20 cases 1.5L



90 pts

TASTING NOTES:

The 2008 Tietjen Cabernet Sauvignon is darkly colored with brilliant clarity. Fruit and oak are seamlessly integrated in this complex and balanced Cabernet. Aromas of cassis, black cherries, earthy spices, and cedar greet you upon entry. Once on the palate, the wine displays flavors of ripe cherries, cocoa, espresso, mint, and warm spices. The tannins, long and soft, provide just enough grip to hold all the nuanced components together. Rutherford at its best.

This Cabernet will pair wonderfully with lamb, venison, beef, and rich cheeses.

Decanting this wine is always beneficial. It will age well for 15 to 20 years.

ABOUT ELYSE WINERY:

Winemaking is cooking without a flame. Our winemaking philosophy at Elyse in Napa Valley is similar to the approach of a great chef who carefully prepares artisan grown ingredients to bring each layer of flavor to the table. Long term alliances with our growers form the cornerstone to our portfolio of vineyard driven wines that possess an unfaltering affinity for pairing with food.

“A meal with wine is dining – it’s a conversation, an event. It’s what wine is all about.”

– Ray Coursen, Winemaker & Owner

