



Jacob Franklin

2008 HOFFMAN LANE CABERNET SAUVIGNON
NAPA VALLEY

Harvest Date:	September 23 rd
Grape Source:	Hoffman Lane Vineyard – Yountville, Napa Valley
Blend:	100% Cabernet Sauvignon Clone 6
Harvest Brix:	24.8°
Maceration:	14 day native yeast fermentation
Aging:	22 months in 70% new French oak
pH:	3.58
TA:	0.60 g/100ml
Alcohol:	14.6%
Production:	104 cases 12-pack 750ml

Tasting Notes:

The 2008 Hoffman Lane Cabernet is deep, dark ruby in color and has an alluring nose of blackberries, cassis, cedar, mint, and chocolate. On the palate, it has a seamless entry, with flavors of blackberries, cassis, nutmeg, and dark chocolate. This superbly balanced and complex wine is lavishly textured with structured yet velvety tannins, and a finish that lingers on.

Enjoy this wine with lamb, venison, beef and pungent cheeses.

This wine is ripe and ready to drink right now, but it will age nicely for another 8 to 12 years.

