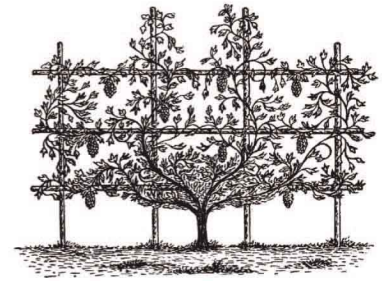




## 2008 Spitfire Cabernet Sauvignon, Oakville Technical Sheet



*Spitfire*

### The First Vintage

In 1974, the Meyer Family has been producing wine from Bonny's Vineyard, in Oakville, next to the family home. For two decades they have been inquiring about purchasing the neighboring vineyard without much success...until now. It was Spitfire Meyer himself that set his eyes on this block years ago and we think he'd be pretty pleased with the result. In many ways this wine is produced with the same techniques as the Bonny's. However, since the fruit is not as intense the oak has been toned down so that it will better compliment the wine.

### Tasting Notes

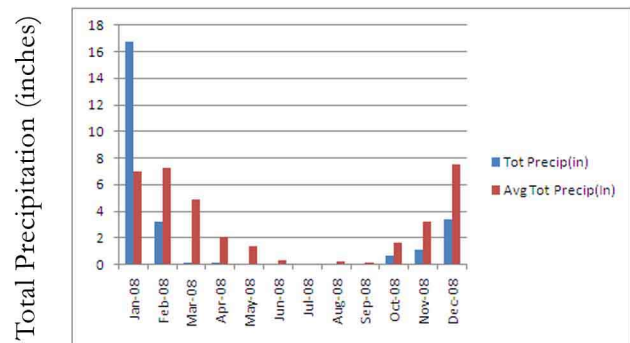
Two years barrel age has made this wine silky smooth with the first drop going down just as easily as the last. That being said, it carries a quiet intensity that can handle even the hardest of dishes. The characteristic vanilla of American oak gives way to aromas of plums, cardamom, dill and hints of leather.

### Winemaking Notes

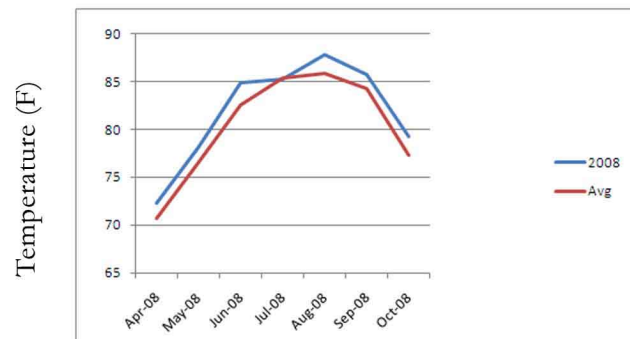
The fruit was hand-picked into macro bins, de-stemmed and crushed into stainless steel tanks, cold soaked 24 hours, inoculated and pumped over one to three times per day. The wine was pressed before finishing primary. Once dry, the wine was racked to barrel and inoculated for malolactic fermentation. The wine was racked at the finish of secondary and twice more before bottling. Though the wine was filtered, owing to its time in barrel, fining was determined unnecessary.

### Spitfire 2008 Facts:

Appellation: Oakville, Napa Valley  
Harvest Date: September 10<sup>th</sup>  
Varietals: 100% Cabernet Sauvignon  
Barrel Age: 24 months  
50% new Quercus Alba  
(American Oak)  
50% neutral  
Bottled: February 9<sup>th</sup>, 2011  
Bottle Size: 750ml  
Production: 98 cases  
Analysis: Alcohol: 13.63% by vol.  
Total Acidity: 5.20 g/L  
pH: 3.58



Oakville 2008



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