

BARNETT VINEYARDS
Spring Mountain District
NAPA VALLEY

Rattlesnake Hill
Cabernet Sauvignon
Spring Mountain District
2008

Harvest Date:	October 15 th , 20 th , 2008
Grape Source:	Terraces 50%, Rattlesnake Hill 50%, 100% Estate Fruit
Planted:	1984, 1989
Blend:	100% Cabernet Sauvignon
Aging:	23 months in French Oak Barrels, Mixed Coopers Medium + toast oak, 90% new
Alcohol:	14.4%
Total Production:	445 Cases
Release Date:	January 2011
Winemaker:	David Tate

Vineyard & Vintage Notes: Rattlesnake Hill is a small rocky knoll on the estate, located at 2050 ft elevation on Spring Mountain. The hills position allows optimal sun exposure while being above the fog line. The Cabernet growing on this rocky boulder filled soil is one of the first picked lots of our estate. 2008 started warm and then cooled off as fall approached. A slight shower occurred atop the mountain in early October, which was followed by a few perfectly warm days allowing the fruit to ripen to its best to express the unique mountain soil we possess.

Winemaking Notes: The fruit for this wine when harvested was cold soaked for 4-6 days and fermented in small bins and tanks; punched down or pumped over 2 to 3 times a day. The maceration times were 13 to 15 days. Once fermentation was complete the wine was pressed off into 90% new French oak barrels for aging. The wine has been racked twice throughout the year.

Tasting Notes: The wine exhibits a deep purple core and rim. Black raspberry and cherry spice concentrate come off the nose immediately followed by big black pepper spice, cocoa nib and graphite. As the wine sits in the glass innumerable fragrances evolve. The wine is ultra plush on entry; where the youth of the wine is evident from the full chalky tannins and beautifully balanced acid. Deeper darker fruit, ripe blackberry, emerges on the mid-palette as well as fennel and rich chocolate. This is an example of a classic year atop Spring Mountain; the wine will age gracefully over the next 17-20 years (2027-2030).