

# FELINO

## CABERNET SAUVIGNON



<b>Varietal Composition</b>	92% cabernet sauvignon 4% merlot, 4% cabernet franc
<b>Vintage</b>	2008
<b>Harvest</b>	April 3 to 24; hand-harvested
<b>Appellation</b>	Mendoza, Argentina Vineyards in Luján de Cuyo and Maipú
<b>Climate</b>	Semi-desert; 2,500 feet average elevation
<b>Growing Season</b>	Winter temperatures were colder than average with abundant snowfall, providing an excellent reserve of water for use during the warm growing season that followed. A small crop set of well-formed clusters saw early veraison due to a particularly hot, dry summer. Though temperatures cooled in February, March was warmer and allowed for slow, consistent ripening of the red varieties.
<b>Yield</b>	3.1 to 3.7 tons/acre
<b>Primary Fermentation</b>	Fermented with selected and native yeasts in 8 to 15 ton closed-top stainless steel fermentors
<b>Maceration</b>	3 to 4 day cold soak; 15 to 18 days total maceration
<b>Secondary Fermentation</b>	Native malolactic fermentation in barrel; 3 months to completion
<b>Barrel Aging</b>	8 months in American and French oak barrels; 19% new
<b>Bottling</b>	February 2009
<b>Tasting Notes</b>	Dense garnet color accompanies an earthy nose, rich with aromas of cassis, mocha and lavender. The palate is bold and complex, weaving black currant and boysenberry with graphite and sweet tobacco. Ripe tannins and subtle minerality find perfect balance over a lengthy finish. Alcohol 14.9%