



Sleeping Giant

**Sleeping Giant
2008 Cabernet Sauvignon
“Aldoroty Vineyard”
Napa Valley**

Harvest Date: September 22nd, 2008
Brix at Harvest: 24.5
Finished pH: 3.73
Finished TA: 0.50 g/100 ml
Vineyard Location: Aldoroty Vineyard, Napa, California
Blend: 100% Cabernet Sauvignon
Production: 98 cases 750 ml, 5 cases 1.5 L magnums

History: The “Sleeping Giant” is the section of mountain range of the Mayacamas that runs from the Northern edge of Mount Veeder in Napa almost up to the Yountville Veterans Home. It becomes the focal point of conversation as the sun sets on the Western hills. Chris Dearden has lived and produced fine wines in Napa Valley since 1986. A trained enologist from UC Davis, with an MBA from the Haas School of Business at UC Berkeley, Dearden has pursued single vineyard wines for Shibumi Knoll, V Madrone and Benessere in St. Helena and Chanticleer in Yountville. His Cabernets, Chardonnays and Italian varietals have garnered both critical and consumer acclaim since 1995.

Vineyard: In 2002, Neil and Karen Aldoroty planted their 1.18 acre, west facing vineyard on the well-drained slope of the eastern hillside of the Vaca Mountain range on the border of the Oak Knoll and Stag’s Leap regions in Napa. Clone “C”, the Bacchus Cabernet clone, (made famous from the Joseph Phelps bottlings) was the choice for their tiny vineyard. The Aldoroty Vineyard site is unique in that it contains a variety of complex soil types such as volcanic rock, sand and sedimentary strata all within a miniscule geographic area. The soil, exposure and orientation of the vineyard dictate the production of a Cabernet Sauvignon possessing breadth, complexity and intensity of flavor.

Winemaking: 2008 was an early vintage of low yield and high quality. An early budbreak foretold of an early harvest and the cool growing season was moderated by the dry nature and light crop. California in style, the vintage was short and sweet, with most vintners pleased with the results if not the quantity produced. For us at Sleeping Giant, there was no alternative. It was: “Get it right or go home”. After macerating on the skins for 35 days, the wine was pressed and transferred to 75% new and 25% once used, tight grained Gamba and Taransaud French oak barrels. The wine was aged for 26 months in each barrel and decanted five times over this period. It was bottled without fining or filtration on December 14th, 2010, and received eight months of bottle age prior to release.

Tasting/Review: *Master Sommelier Catherine Fallis had this to say about the 2008 Sleeping Giant:*

“Daybright, well-saturated ruby consistent to the meniscus. Elegant and restrained with gentle notes of blackcurrant, plum, stewed fruits, fig, menthol, spearmint, violet and lily. This wine is full bodied, earthy, vibrant and round with notes of dark and dried fruits like fig, raisin and date, along with rhubarb, then espresso, mocha, and vanilla. Juicy acidity kicks in and then tannins ramp up on the long, gripping finish.”