

STRATTON LUMMIS

2008 Cabernet Sauvignon Napa Valley

Stratton Lummis Cabernet Sauvignon is a blend of Cabernet Sauvignon with Petite Verdot. While the percentages of each change by vintage, the primary sub-appellations are Oakville and Rutherford. Thus, gravelly sand and loamy soils get mixed with iron-rich clay.

Note from the winemaker:

2008 was one of the most difficult growing seasons, resulting in an extremely small crop. These later vintages of the decade will be more about finesse.

Aromas: More brooding earth mixed with black olive and cherry

Flavors: Animated tannins at the start but lovely velvet softness in the middle palate through the end

By the glass: Elegant, velvety and smooth

At the table: Old World Classic. Enjoy with grass fed prime rib still on the bone

Alcohol 14.7%
Total Acid .63
pH 3.7

Our 2008 label returns to the original painting by the winemaker Richard de los Reyes. The story of how painting led to his winemaking career may be found on our website.

