



AMPHORAE
2008 Cabernet Sauvignon

Technical Notes:

Vineyard: Pheasant Hill Vineyard – Cedar Block
Appellation: Rogue Valley
Harvest Date: 10/27/08
Tonnage: 3.39 tons
Brix: 24.3o
pH: 3.66
TA: 4.70 g/L

Processing and Fermentation:

The fruit was cluster and berry sorted by hand, and separated into 2 fermentors. The must was then cold soaked for 9 days, during which I did 1 pump-over/p-down per day. I used CSM and D254 yeast for fermentation. Fermentation took 13 days, and the must received 3 manual punch downs per day to increase skin contact and maintain a moist cap.

After fermentation the must was drain and pressed to tank. After 2 days of settling, I racked it to 28% new French oak. The wine took 2 months to complete Malo-lactic fermentation, and received lees stirring weekly. June 1st 2009 the wine was racked off lees. The wine then aged for another 10 months before being racked to tank for filtration and bottling.

Finished Wine Analysis:

Production: 195 cases
Alcohol: 14.2%
TA: 4.78 g/L
Residual Sugar: 0.05 g/L
pH: 3.83
FSO2: 35ppm