

EPONYMOUS MACALLISTER 2008

Description:

Year in year out the hallmark of this wine are the grapes from the vineyard which allow us to make the beautifully expressive aromas and elegant, balanced mouthfeel, the essence of a fine red wine/Bordeaux blend. The 2008 vintage did not disappoint. The complexity and intensity of the aromas are evident from the moment the cork is popped. Aromas hinting of red fruit, raspberries and cherries, along with orange peel, and spicy oak notes add the enjoyment. It has more than sufficient body and structure with added flavors of vanilla and chocolate. Lively, bright, and balanced are evidenced on the palate, with a long satisfying finish.

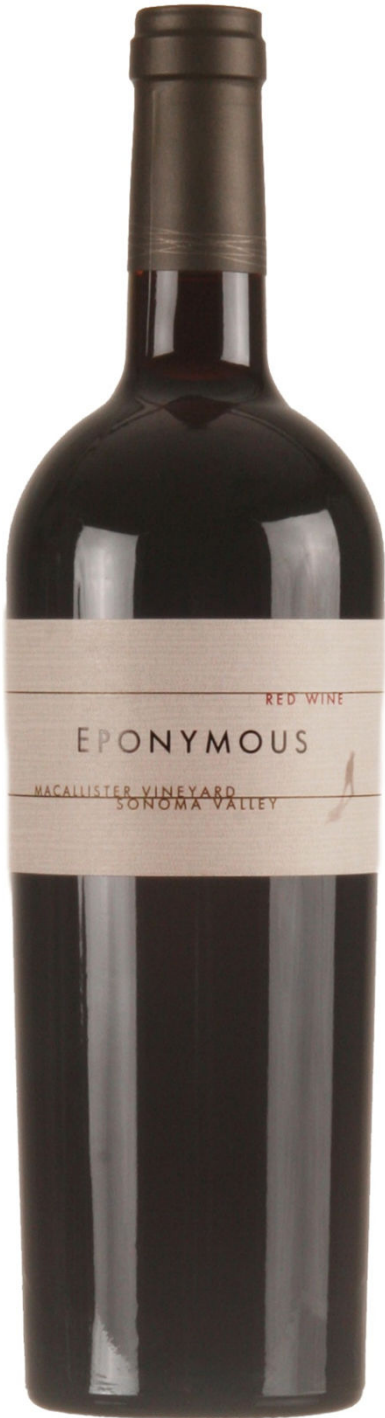
Winemaker's Notes:

The grapes come from a single vineyard just over the peak of Mount Veeder, on the Sonoma side of the Mayacamus Range that separates the Napa Valley from Sonoma Valley. This is a spectacular sloping site with multiple exposures and well-drained, low fertility soil. After picking, hand-harvested fruit was fermented with utmost care and the resulting wine was aged 20 months in 50% new oak, 90% French and 10% American, with frequent racking the first year. The result is a wine that exhibits the traits expected in a Bordeaux Blend – elegance and refinement – without giving up any body or structure.

Serving Hints:

Serve at room temperature with red meats and hard cheeses.

PRODUCER:	Robert L. Pepi
COUNTRY:	United States
REGION:	Sonoma, CA
GRAPE VARIETY:	66% Cab Sauv, 18% Merlot, 16% Cab Franc
ALCOHOL:	14.6%
TOTAL ACIDITY:	5.9 g/l
pH:	3.59
EXCLUSIVE US REPRESENTATIVE:	QUINTESSENTIAL WINES 1310 Second Street Napa, CA 94559



Pack	Size	Alc%	Lbs	L	W	H	Pallet	UPC
12	750ml	14.6	37	13.89	10.43	12	4x14	89256400020-2

