

FOREFRONT

2008 CABERNET SAUVIGNON



About ForeFront

The Andrus family, founders of Napa Valley's Pine Ridge winery over 30 years ago, were at the forefront of winemaking around the new world, taking risks and challenging the status quo. Our wines pay tribute to their contributions, commitment to quality and adventurous spirit, capturing distinctive blends and sourcing from the best appellations.

Varietal

78% Cabernet Sauvignon,
11% Merlot,
5% Syrah,
3% Petit Verdot,
2% Malbec and
1% Cabernet Franc

Appellation

84% Napa, 9% San Luis Obispo
& 7% Lake counties

Alcohol

14.1%

Release Date

June 1, 2010

SRP

\$24

The Wine

The blending of multiple varieties and appellations gives this bottling tremendous complexity. Syrah was included in the blend to deliver a modern profile for this wine, lending a luscious fruit-forward character that is a soft counterpoint to the Cabernet Sauvignon from Napa.

VARIETAL	APPELLATION	VINTAGE NOTES
78% Cabernet Sauvignon 11% Merlot 3% Petit Verdot 2% Malbec 1% Cabernet Franc	Napa	An ideal season with mild, steady weather resulted in a leisurely harvest with optimal ripeness.
5% Syrah	San Luis Obispo (Edna Valley)	Cool coastal breezes and a thick marine layer allowed for a long hang-time that resulted in intense color and flavors.
	Lake	A mellow summer made for a long growing season, with hot and cold waves just before harvest that led to deep color and rich flavors.

The Winemaking

The fruit for this blend was harvested from early September through late October to allow each varietal to reach its full potential. Grapes were carefully sorted then sent to temperature-controlled tanks for fermentation, with pump-overs done two to three times a day to fully extract the rich flavors. The finished wines were aged in barrel for 12 to 16 months before being bottled.

The Flavor Profile

Aromas of blackberry, red cherry and raspberry leap from the glass, enlivened by intriguing notes of spice, cedar and toffee. The palate echoes the nose with a juicy swirl of dark and red berries and plum, supported by solid yet smooth tannins that prolong the delicious finish.