



Wine Profile
Moone-Tsai 2008 *Cor Leonis* Cabernet Sauvignon

This remarkable cabernet in its especially limited production quantities, receives our *Cor Leonis* designation, to mark its position as the very “best of our best” wines that we produce.

*Transfixed by the brightest star in the constellation Leo, the Romans dubbed it **Cor Leonis**, the “Heart of the Lion.”*

Tasting Notes

This expressive Cabernet opens with tightly layered aromas of ripe black currant and rich leather. The intensity is matched in the mouth, as 22-months of aging in 100% new French Oak integrates seamlessly with the wine’s creamy, yet powerful tannins. Concentrated flavors of sweet pipe smoke, dark fruit, and allspice sustain throughout the extensive finish. This wine will continue to evolve in bottle for many years.

In addition to our Coombsville site, the grapes that produced this singular wine were sourced from a vineyard on Napa Valley’s famed Pritchard Hill. Dominating factors in this growing region are the rocky, volcanic soils and the characteristic warm, dry days of the mid and late growing season, both of which forge a distinct taste of place in the grapes and resulting wines. The western-facing vineyard is situated above the fog line, meaning the entire vineyard bathes in sunshine from sunrise to sunset throughout the growing season.

Winemaker: Philippe Melka, Bordeaux-bred (*Chateau Haut Brion, Petrus*) and- recently heralded by Robert Parker as one of the top nine winemakers in the world. “*Where possible, I will minimize winemaking techniques in the cellar so I can create a wine that tells the story of the vineyard. In the end, it must be about the fruit.*”

Wine Facts

Varietal Composition:	100% Cabernet
Vineyards:	Pritchard Hill, Caldwell/Coombsville District
Production:	220 cases
Harvest Date:	October 18, 2008
Cooperage:	100% new French oak; Taransaud, Ermitage, St. Martin
Bottle Date:	February 17, 2011
Release Date:	Fall 2011

Retail price (750ml): \$175/bottle

Available in 3/6/12-packs, and large format bottles

For more information: Visit www.moonetsai.com, or contact info@moonetsai.com, or via 707.265.6782