



**Wine Profile**  
**Moone-Tsai 2008 Napa Valley Cabernet Sauvignon**

**Tasting Notes**

This hugely expressive wine entices with its aromas of tobacco and ripe boysenberry. 22-months of aging in 80% new French Oak augments the wine's density and substantive, yet finely grained tannins, while richly layered flavors of red berries, coffee and black cherry coat the mouth throughout the lengthy finish. This is an outgoing, powerful wine.

Much of this Cabernet Sauvignon was sourced from a vineyard in Coombsville, an area of southeast Napa Valley where soils are characterized by a unique blend of red volcanic soils and clay. The vineyard is planted on a gently sloping plateau, and the comparatively temperate climate of the area, versus the warmer territory up valley, serves to lengthen the growing season. The grapes are allowed to achieve full physiological ripeness without the pressure of heat extremes common in warmer areas, and low vigor soils throughout the vineyard create small, dense clusters. The resulting wine is opulent and expressive.

**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**

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|-------------------------|---|
| Varietal Composition:   | 86% Cabernet, 14% Merlot  |
| Vineyards:              | Howell Mountain, Coombsville District   |
| Production:             | 1,587 cases   |
| Harvest Date:           | Sept 5 - Oct 18, 2008   |
| Cooperage:              | 81% new French oak; 19% 2-year oak- Bossuet, Billon, St. Martin, Franc. Freres, de Jarnac |
| Bottle Date:            | February 17, 2011   |
| Release Date:           | Fall 2011   |
| Retail price (750ml):   | \$75/bottle   |
| Large formats available |   |

**For more information:** Visit [www.moonetsai.com](http://www.moonetsai.com), or contact [info@moonetsai.com](mailto:info@moonetsai.com), or via 707.265.6782