

# Barons

**2008**

**Barons V Cabernet Sauvignon**  
**Columbia Valley**

**Vineyards:** *Conner Lee, Hedges Estate, Stillwater Creek,  
Bel' Villa Vineyards*

**Appellation:** *Columbia Valley*

**Grape Varieties:** *86% Cabernet Sauvignon, 9% Merlot,  
5% Cabernet Franc*

**Average Vine Age:** *23 years*

**Yields:** *1.0 to 2.4 Tons/Acre*

**Harvest dates:** *September 21<sup>st</sup> – October 30<sup>th</sup>*

**Barrel Type:** *American Oak*

**Barrel Age:** *100% New*

**Barrel Maker:** *A&K*

**Time in Barrel:** *22 Months*

**Alcohol (ethanol):** *14.5% by volume*

**pH:** *3.83*

**Total Acidity:** *6.9 g/L*

**Total Production:** *1158 - 750mL x 12 cases*

**Suggested Retail:** *\$45.00 / 750mL bottle*



**Tasting Notes:**

*Deep Garnet in color with aromas of black cherry and cassis. The mid palate is clean and mouth-filling, leading to a finish of mineral, lush-resolved tannins and integrated oak with a hint of candied blackberry. This wine should be showing well at about 7 - 9 years from the vintage date and continue to improve from there. The wine will benefit from a short time in a decanter.*