

## 2008 Napa Valley Anthology

Conn Creek is a boutique winery on the Silverado Trail in the Rutherford district. For nearly 40 years, the winery has focused on Cabernet Sauvignon and Bordeauxstyled wines. Our flagship wine – Anthology – is named for a Greek word that refers to a collection of literary or artistic works and it aptly describes our approach to crafting this wine. We source fruit from a collection of Napa Valley's finest vineyards and diverse AVAs for growing Bordeaux varieties. The AVAs are like a gourmet pantry of spices: each one contributes distinct characteristics to the blend, resulting in a wine of generous flavors with layers of depth and complexity.

## [TASTING NOTES]

Berries, violets, allspice and freshly baked pastry unite in an offering reminiscent of berry pie. The aromatic potpourri prominently features bright cherry flavors and sandalwood-tinged cocoa spice. Handsomely sculptured tannins showcase the mouthwatering fruit compote in the long, lingering finish.

- Mike McGrath, Winemaker

## [VINEYARDS & VINTAGE]

- The 2008 vintage began with severe spring frost, and fruit set was down by as much as 30% in some areas. Smaller clusters and berries were also the norm, resulting in fruit with greater concentration. More intense than its predecessor, this vintage is richly structured and has greater depth. The wines are rich and powerful, with great potential for aging.
- Sourcing grapes from nearly all of Napa Valley's appellations provides us with many alternatives when it comes to crafting our flagship wine. The 2008 Anthology includes vineyard lots selected from the following appellations:
  - Cabernet Sauvignon: Atlas Peak (Stagecoach), Stags Leap District, Howell Mountain (Hughes), St. Helena (Collins), Oakville (Stanton), Calistoga (Surber & Frediani), Yountville (Herrick), Carneros (Truchard), Mount Veeder
  - Cabernet Franc: St. Helena (Carpenter), Atlas Peak (Stagecoach), Spring Mountain
  - Merlot: St. Helena (Collins), Atlas Peak (Stagecoach)
  - Petit Verdot: Yountville (Tall Trees)
  - Malbec: Yountville (Herrick)

## [WINEMAKING]

- A blend of all five Bordeaux varietals, selected from 45 separate vineyard lots. Vineyard lots were vinified and aged separately. Only the best barrels from each lot were selected for the final blend.
- A light egg white fining preceded bottling to mollify the structure and enhance the graceful power of the finished blend.
- Aged in barrel for 20 months in 40% new French oak

[FOOD PAIRINGS]

- Beef Burgundy
- Grilled Lamb Chops



BLEND: 66% Cabernet Sauvignon from (9) AVA'S, 12% Malbec, 11% Merlot, 7% Petite Verdot, 4% Cabernet Franc

AGING: 20 months in French Oak (40% new)

ALCOHOL: 14.5 %

TOTAL ACIDITY: 0.59 g/100mL

PH: 3.80

CASE PRODUCTION: 3,200 Cases

SRP: \$55

Michael M.L. rath

MIKE MCGRATH, WINEMAKER