



2008 Cabernet Sauvignon

2008 was a year of adversity that produced exceptional wines. It has become known as the “frost vintage” in the Napa Valley. Record frosts reduced yields in the vineyards in the spring while 11 days of consecutive 100+ degree heat shrank the berries that remained in September. The result is a wine of unusually depth and aging potential.

The DeSante Oakville Cabernet takes on a pleasing, dark plum hue in the glass. It stirs interest with its aromas of fig, date, black cherry and chocolate. When tasted, the wine feels smooth, supple and round on the palate. While we were edgy in the vineyards, this vintage only shows refinement and deft balance. The overall textural impression is of a seamless, velvet drape. The flavors are true to the Oakville pedigree with ripe, Bing cherry, black raspberry, and dark chocolate notes presenting in successive, harmonious layers. The finish is unusually persistent, lasting over a minute. It picks up the chocolate note from the mid-palate and transforms it into a warming and resonant impression of mocha.

The '08 is a wine to age for 10-15 years. It may be enjoyed with bolder foods such as grilled meats and savory pastas, but will be at its best in 6 years when paired with homemade ox-tail ravioli.



There is the opportunity to make great wines of enduring character. Finding such an opportunity begins the next chapter for DeSante Wines; a great Oakville Cabernet Sauvignon.

Appellation: Oakville

Varietals: Cabernet Sauvignon

Cases: 450 cases