

HAPPY CANYON VINEYARD



2008 Piocho Reserve

150 cases produced

Estate Grown

60% Cabernet Sauvignon, 20% Cabernet Franc and
20% Merlot

As our vineyards mature we have increasingly been able to get a reasonable crop from our steep hillside Cabernet Sauvignon plantings. A decision to make a reserve PIOCHO wine was the result of the quality we saw in the older vine Cabernet Sauvignon. The wine in the glass reveals extraordinary aromas of cherry fruits with hints of licorice and blackberry. The palate is dense and powerful with loads of dark berries, black raspberries and a tad of chocolate. There is a bit of the lovely oak we use with muted earth and dried cherries flavors in the mouth. The wine is matured in half new and half one year old Taransaud French oak barrels for 24 months, stirred in barrel and then racked three times before bottling. Although it already shows considerable lushness with appropriate foods (grilled fatty meats, braised meats, and game), we believe offer more with three to five years of additional bottle age from the winter 2010 release date.

