



PO Box 2107  
 14710 Woodinville Redmond Rd NE  
 Woodinville, Washington 98072  
 www.januikwinery.com  
 425.481.5502 phone  
 425.481.1376 fax

## 2008 Ciel du Cheval Vineyard Cabernet Sauvignon

### VINTAGE

Due to a cooler than normal summer, harvest started later than normal. However, September and October provided the most perfect harvest weather I've seen in 25 years of winemaking in the Columbia Valley. The resulting wines have excellent natural acidity and deep, intense flavors.

### VINEYARDS

One characteristic contributing to the great success of Ciel du Cheval Vineyard is the high pH found in the loam topsoil of Red Mountain, courtesy of the calcium carbonate deposits left by the ancient Spokane floods. Temperatures in the vineyard rarely reach above 95°F, which is ideal for vine development and fruit ripening. In fact, with just less than 3,000 "degree days" per growing season and two more hours of sunlight per day than the Napa region, owner Jim Holmes is able to grow grapes with great concentration and balance.

### WINEMAKING

After de-stemming and crushing, grapes were fermented on their skins for eight days. After being pressed off, this lot was aged for 21 months in all new French Oak barrels to improve its already lengthy finish. Racking the wine every four months created pliant tannins and bold, stylish structure.

### TASTING NOTES

The Columbia Valley is wonderfully suited to ripen Cabernet Sauvignon, and Ciel du Cheval Vineyard on Red Mountain gets it right every year. Full of blackberry and dark plum fruit, it is seamlessly balanced, with a long, concentrated finish.



### ANALYSIS AT BOTTLING

Total Acidity .....0.54g/100ml  
 pH.....3.65  
 Blend.....91% Cabernet Sauvignon  
                   5% Merlot  
                   4% Cabernet Franc  
 Cases.....195  
 Bottling Date..... July 13, 2010

Mike Januik, owner/winemaker