



2008 Janzen Cloudy's Vineyard Cabernet Sauvignon

Varietal Content:

100% Cabernet Sauvignon

Barrel Regime:

28 Months in new French oak barrels supplied by Taransaud, Gamba, Sylvain and others

Alcohol: 14.9 %

Vineyard Source:

Estate vineyard in Vaca Mountains. Dutch Henry Canyon between Switchback and Hourglass vineyards. Elevation: 400 ft. Clone 337 with 110R rootstock.

Winemaking:

Picked on the first rainy day of late fall. 5-day cold soak. Native yeast used for fermentation. Délestage technique used in fermentation process. Gentle press after a 21-day maceration. Press wine kept separate. Bottled unfinned and unfiltered.

Tasting Notes:

An opulent wine with very ripe blackberry and cassis flavors marked by smoky new oak. The sunshine fruitiness, and aggressive yet refined tannins are typical of a higher elevation vineyard. This Cabernet will develop complexity over a long life.

Reviews:

Stephen Tanzer's International Wine Cellar, May/June 2011 Rating 90

Medium ruby-red. Black fruits, licorice, menthol and chocolate mint on the nose. Fat, sweet and creamy but still a bit monolithic in the mid-palate. Finishes with building chewy tannins and lingering sweetness. This will need time to lose some of its baby fat and take on its adult shape.

Connoisseurs' Guide to California Wine, August 2011 Rating 93 Two Puffs

Rich in oak and rich in cassis and black cherry fruit with touches of milk chocolate and root beer adding further interest, this wine is keenly on point from first to last, and its hints of green olives reiterate its varietal credentials. Full on the palate yet not the least bit oversized, and nicely supple at entry before firming up across the palate, it is constant in its fruit and convincing in its length. We would set it aside for a half dozen years before looking at it again.

Wine Enthusiast October 2011 Rating 91

...A very good Cabernet that's capable of aging. It's super sweet in blackberries, cherries and chocolate, but dry and balanced with herbs and minerals and firm tannins that provide a skeletal backbone. Will be interesting to watch over the next 6-8 years.

Consulting Winemaker and Viticulturist: Kirk Venge

Proprietors: Claus and Diane Janzen

Total Production: 225 cases.

Release Date: Summer 2011

Website Retail Price: \$100.

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