

@CABERNET

2008 SONOMA COUNTY

This wine is where its@

@ Dinner, @ Home, @ Lunch with friends, this @Cabernet will pair with almost any food and will satisfy the most discerning palate.

Sonoma County, California, is one of the very best places in the world to grow Cabernet. Sonoma has the perfect weather for growing the best wine grapes, warm dry summer days and cool nights. The soil is volcanic in origin, just what the best wine grapes like the most. The season is long, giving the grapes ample time to produce the best fruit flavors.

As Sonoma winemakers, we know how to bring out the best in Cabernet, from its robustness throughout the palate built on its ample structure. It's finish, enhanced by extended barrel aging in a combination of French and American oak, is long and lingering. The tannins, which can be aggressive in Cabernet, have been softened and lengthened in @Cabernet by barrel aging. The acids are in perfect balance to show off the fruit, not hide it.

@Arroba Winery (Deerfield's sister winery) we source the best Cabernet from our compatriot winemakers and blend lots to maximize balance and complexity. Robert Rex, our winemaker, styles the wine, like a great chef styles his signature dishes, bringing together the best ingredients with the best know-how built on 40 years of winemaking experience.

When texting doesn't fit the bill; when real face time is the thing; this wine is where its @

Blend: 79% Cabernet Sauvignon, 18% Merlot, 3% Cabernet Franc

Alcohol 14.2%

pH: 3.79, Total Acidity 6.8g/L

Residual Sugar 0.068% (considered dry)

Barrel aged 38 months in

60% French and 40% American oak, 35% new.

Free SO2 at release, less than 18 ppm

Bottled 636 cases, May 25, 2012

Drink now.

