



WINEMAKING TEAM: Steve Reeder
Susan Lueker
Megan Schofield

VINTAGE: 2008

APPELLATION: Alexander Valley

VARIETAL COMPOSITION:

84% Cabernet Sauvignon, 7% Cabernet Franc, 5% Merlot, 2% Petit Verdot, 1.5% Malbec, .5% Tannat

FERMENTATION: 100% stainless steel; average of 35 days on the skins

AGING: 100% oak-aged for 26 months in French oak barrels, 64% new

COOPERS: Saury, Taransaud, Vicard, Radoux, Demptos

TOTAL ACIDITY: 5.8g/L

pH: 3.59

ALCOHOL: 14.5%

CASES PRODUCED: 484

RELEASE DATE: August 27, 2011

2008 LANDSLIDE CABERNET SAUVIGNON

VINEYARDS

Millions of years of geological and seismic drama created our Landslide Vineyard, named for a slide so massive it changed the course of the Russian River. The river cut through the land and deposited the minerals, rock, clay, and loam that make up Landslide's distinctive soil composition. The topography of this 170-acre vineyard, planted exclusively to red Bordeaux varietals, is so varied that we view it and farm it as three distinct blocks: uplands, midlands, and lowlands. Bud break, flowering, veraison, and harvest occur at different times within each of these sections. The nearby Pacific Ocean exerts its influence by bringing cool fog in the mornings and evenings to temper the warm days.

VINTAGE 2008

It is fair to say that the 2008 growing season in our Landslide Vineyard leaned toward the memorable side. Rainfall during the winter measured well below average and we experienced surprisingly late spring frost. A moderate growing season followed. Grape clusters were limited in number and the berries themselves were small. So yields were astonishingly low. But what we did produce ranked very high in quality. We harvested Landslide by hand during the morning hours, starting on September 23 and ending October 17. Once all was said and done, Brix at harvest ranged from 24.7 to 26.6 degrees—just where we like the sugar levels to end up for this wine.

WINEMAKING

Simi Landslide Cabernet Sauvignon reflects our dramatic estate vineyard in the Alexander Valley where the fruit for this wine was grown. We blended in 7% Cabernet Franc to add an element of spice and cassis, and 5% Merlot to add softness and suppleness. Small amounts of Petit Verdot, Malbec, and Tannat add even more dimension to the aromatics and rich fruit flavors. During fermentation, the developing wine remained on the skins for 35 days to increase extraction and color. We then aged all of the wine in small French oak barrels (64% new) for 26 months.

WINEMAKER NOTES

This vintage of Landslide is deeper, darker, and more sultry in nature than usual, with great concentration of fruit both blue and black in nature. Opaque deep red with a vibrant ruby edge, this wine entices with warm and inviting aromas of sweet black cherry, cassis, plum, blackberry, raspberry, dark roasted coffee, brown sugar, vanilla, and smoky mineral notes. On the palate, dark berries and plums meet up with roasted coffee accents. The entry is big, full, and rich, followed by a focused middle and a youthful finish with a slight grip and dark roasted offering. This Cabernet Sauvignon pairs beautifully with beef Stroganoff, chicken-fried steak with mushroom gravy, grilled Greek rack of lamb, and wild mushroom lasagna.

