



FLANAGAN

2009 Flanagan Cabernet Sauvignon
Proprietor's Notes



The 2008 Vintage started off with a chill as a late frost swept thru wine country. Many of our neighbors down on the valley floor lost 20-40% of their crop. The good news is we had no frost damage at all. Due to our very steep site, south aspect, and 1200 foot elevation we have never experienced any frost damage. Of course, the flip side is that we farm on rock at a crazy

high cost and get a very modest crop of small berries. In a good year, we get less fruit than the folks on the valley floor do in a bad year.

In 2008 we had the earliest harvest ever at Flanagan picking our fruit in the last week of September. Our winemaking team (Philippe Melka and Mark Mazzoni) agree with me that the 2008 is our finest Flanagan Cabernet to date. The defining attribute of our 2008 Flanagan Cabernet is balance. For a young wine it shows incredibly seamless integration of ripe black fruits and 100% new French oak. The wine retains the characteristic minerality (that our vineyard always provides) and a sense of a warm site nestled in a cool valley. Cassis, blackberry, and graphite marry beautifully with nuances of vanilla and toasty mocha. This wine, like all of our wines, is a food wine and pairs compellingly with classic cabernet fare.

There were only 394 cases produced (150 cases less than 2007) and 50 cases are going in my library!

Harvest dates: 9/25-9/30, Brix 26.4, Ph 3.88, TA 5.9
Suggested Retail: \$90/bottle
Release date: 3/1/2012