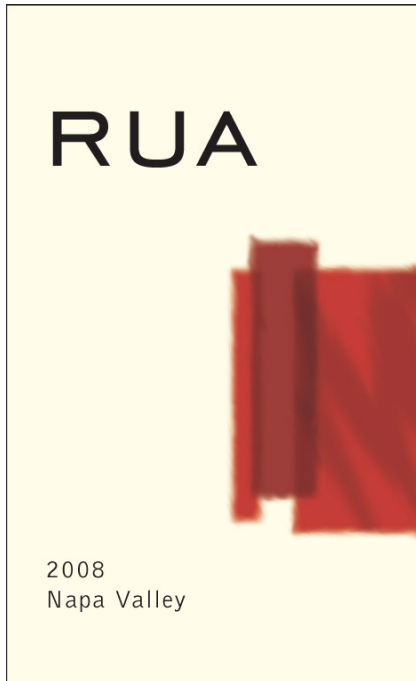


## ***2008 Rua Napa Valley***



### *The Wine*

Rua is a blend of Merlot and Cabernet Franc from the Carneros Region of Napa Valley. It is rich, ripe, and full of flavor, yet accessible enough to drink now.

### *The Winemaking*

Both grapes are hand picked on the same day. At the crush pad, the grapes are hand sorted, separated into two lots of equal proportion then sent into two different fermenters. Next, both lots are cold soaked for three to four days before being allowed to warm up and start fermentation – one native, one inoculated. The tanks are punched down by hand three times daily, then pressed together and racked into small French Oak barrels from four distinct coopers – Taransaud, Sylvain, Gillet, and Vicard – where the wine ages for 20 months.

### *The “Capsule”*

What’s on top of Rua? Capabunga, that’s what. It’s not just a luxurious alternative to an old tin capsule. It can also be used to re-seal this and most other wine bottles – perfect for your wine-by-the-glass program. No more cutting your finger opening the wine. No more jamming the cork back in the bottle. Made of silicone to resemble the bungs we use in our barrels, it looks, and feels great.

### *Tasting Note:*

Aromas of plum, sweet black cherry, oak, tobacco, vanilla and earth. On the palate, it is rich, supple and expansive. Ripe dark fruits, cocoa, spicy oak, and subtle dried herbs fill the mouth ending with a long finish full of sweet fruit.

### *Technical Info*

Brix at Harvest	25.2 to 25.5 degrees brix
TA	5.97 g/L
Alcohol	14.5%
PH	3.77
Release Date	September 1, 2010

### **Wines West**

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