



750ml. PRODUCT OF U.S.A. 13% vol.

Coquerel Family Wine Estates

2008 Terroir Coquerel

Origin: Calistoga, Napa Valley

Proprietors: Clay and Brenda Cockerell

Vintage: 2008

Varietal: 100% Sauvignon Blanc

Winemaker: Christine Barbe

Production: 420 cases

TASTING NOTES

The 2008 Terroir Coquerel is our signature wine and is a beautiful expression of Sauvignon Blanc which exhibits many of the characteristics found in the great Bordeaux Blanc wines of France. The wine is crystal clear with a yellow straw color. It expresses a delicate citrus nose but also elements of earthiness and minerality. On the palate, there are flavors of lemon and green apple but also a subtle smoky note of toasted bread and butter. There is a feeling of richness in the mouth, a crisp attack followed by an explosion of fruit, and a long, smoky finish. This wine is a lovely wine to enjoy alone if well chilled or with served with seafood, poultry, rich sauces, and savory cuisine.

WINEMAKING NOTES

On August 23rd, the fruit was harvested by hand, de-stemmed, and pressed. After gentle extraction, the juice was fermented in barrel, then aged sur lie for seven months in new French oak, with weekly batonnage to develop roundness, body and texture. We chose 20% new barrels produced by the cooperage Bel Air tonnellerie and 80% neutral French oak barrels.

VINTAGE NOTES

The 2008 growing season experienced California's lowest rainfall in 10 years. Due to an early April rain just after bud break, followed by 19 days of early morning frost, most of the Sauvignon Blanc in the Cockerell's Calistoga vineyard was lost. The Cockerells were very fortunate to locate and source fruit for the 2008 Terroir Coquerel from an organic dry-farmed vineyard in Yountville. This vineyard has superb terroir and is optimal for growing superior Sauvignon Blanc. Following the early April frost, cool weather in Yountville produced excellent conditions for Sauvignon Blanc berry synthesis. Two heat spikes in late July and mid August prompted rapid sugar accumulation and optimal flavor development.