



Girard

2008 CABERNET SAUVIGNON

ATLAS PEAK

WINEMAKING

The fruit harvested for our 2008 Atlas Peak Cabernet Sauvignon was handsorted and gently crushed into stainless steel fermentors. Pumpovers were done as gently as possible to avoid undesirable harsh tannin extraction. It was pressed at dryness into French oak barrels for aging.

TASTING NOTES

The 2008 vintage of Girard Atlas Peak Cabernet Sauvignon shows savory aromas of roasted meats with lush, concentrated blackberry liqueur. The palate opens with baking spices, dark chocolate covered espresso beans, saddle leather, and opulent dark fruits. The finish has full-bodied, “dusty” tannins and a bright acidity that emphasize the wine’s immaculate aging potential. This vintage has a massive structure that has years of life ahead of it. Pair this wine with a grilled bone-in Ribeye, sautéed mushrooms and rosemary couscous.

VARIETAL COMPOSITION 100% Cabernet Sauvignon

GROWING REGION Atlas Peak | PRODUCTION 227 cases produced

ALCOHOL 15% | pH 3.69 | TA 0.64 g/100ml