



On the slopes of the Volker Eisele Family Estate, Alexander, the second generation Eisele to tend the vineyard, has developed his passion for perfection. He understands that quality begins with each individual vine. It is with a unique two acre hillside block, planted to Cabernet sauvignon in 1976, that he has reached the ultimate, producing the spectacular fruit which goes into the Alexander wine.

While yields are low due to precise cluster selection, the quality is extraordinarily high. Under the supervision of winemaker John McKay, the grapes were crushed, fermented and barrel aged in 100% French oak, Aillier and Tronçais. Impressive now, Alexander's finesse and depth yield a complexity which will only increase with age.

### **2008 ALEXANDER**

Composition: 100% Cabernet Sauvignon

Harvest: October 15, 2008

Brix: 24.6

Acidity: 0.66

pH: 3.66

Fermentation: In stainless steel tanks

Maceration: Long term: 14 days

Oak aging: 23 months in 70% new and 30% one year old Never, Aillier, and Tronçais from Treuil

Organic: All fruit is organically grown on the estate

Production: 130 cases

Dark black fruit hues and intriguing aromas of currents and lavender enhance the very full mid-palate feel and lingering finish. This wine is a true testament to the belief that old vines produce better wines.

...toasted French oak

...Complexity on the palate

...rich dark fruits

...well structured and balanced

-John McKay, Winemaker