



Joseph Family Vineyards is a small family-owned and operated producer of classic Cabernet Sauvignon wines. Located in the south-east corner of the Alexander Valley, our vines climb a steep gravel slope above the Russian River valley.

Our vintage 2008 Cabernet was harvested in early October. The growing season was one of extremes, with a wisp of frost in the spring, a cool and rainy summer, punctuated by a couple of days of extreme heat in September, all resulting in slightly lower yields. With small, slowly developed berries, the quality was quite high, even surpassing that of the solid v2007.

The 2008 was made in a classic Bordeaux style, with no amendments, and aged 21 months in 65% new oak, 50% tight-grained medium-toasted French, 10% American for sweetness and 5% Hungarian for spiciness.

This David Ramey wine is plush and velvety. It is immediately approachable, with intense blackberry and a hint of mocha and vanilla. The wine is beautifully balanced with a smooth and long finish, and has tremendous structure and fruit, with a seamless integration of tannins.

Technical Notes:

Alcohol:	14.9%	Cases produced:	880
Sugars at harvest:	25.5° brix	Harvest Date:	October 13, 2008
TA:	5.60 g/l	Bottle Date:	July 14, 2010
Acidity:	3.80 pH		
Winemakers:	David Ramey	Vineyard:	Piña Vineyard Management

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