

## **WINEMAKER TASTING NOTES**

### **2008 Baehner-Fournier Vineyards "SOLUS" Estate Grown Cabernet Sauvignon**

**This is only our second release of our Gold Medal Cabernet Sauvignon. The wine shows a lovely deep ruby color. The vineyard's signature aromas and flavors of cherry and cassis dominate, while subtle notes of cedar, camphor, white pepper and pencil shavings round out the aromatics. The wine was aged entirely in French oak barrels, of which 20% were new barrels. A firm texture of natural acidity and sweet tannins balance out the intensity of the fruit on the palate, and encourage the notion that this wine will have a long life while developing and ageing in the bottle.**

**Growing Cabernet Sauvignon in the Santa Ynez Valley has up till now been a bit of a 'long shot', and there are many detractors. I believe this wine shows the truly great potential of the variety, especially when well tended on terraced hillside vineyards. It is often a harsh climate along these steep ridge lines, with high winds and searing heat, but I feel Cabernet's ability to survive and thrive is amply demonstrated.**

**Drew Horton  
Winemaker**

**156 cases produced**

**\$25.00/bottle    \$250/case**

**Awards- Silver Medal 2011 Los Angeles International Wine & Spirits Competition  
Bronze Medal 2012 San Francisco Chronicle Wine Competition**