



MANKAS HILLS VINEYARDS

2008
CONTADO MANKAS
CABERNET SAUVIGNON

SUISUN VALLEY
CALIFORNIA

Continuing with the tradition of excellence that characterized wine making in the medieval villages of Piedmont, Italy we have molded the unique attributes of our 9 year old Suisun Valley vineyard “terroirs” and our passion for Cabernet Sauvignon to create this 7th edition of the Contado Mankas. This vintage is the result of a difficult growing season that yielded a limited but superior quality product for the greater enjoyment of our customers.

Harvest and Crush Notes: The Northern California 2008 grape growing season was characterized by lower than usual yields. In particular Cabernet Sauvignon grape production was the lowest since our 2002 crush. Low winter rains, extended frost in April and a late bud break dramatically reduced cluster set, berry size and cluster weight. Fortunately to offset this poor scenario, mild summer temperatures and an ideal, no precipitation, fall climate shifted the vines into a steady and generous pick up of flavors, tannins and sugars that resulted in ideal high quality grapes. The naturally rich canopy surface to production ratios of our vineyards further enhanced the excellent skin-to-juice ratio of the small bunches and berry sizes to convert the low yields into superior fruit. We harvested our best lots between October 7 and October 20 with sugars at an optimal 24.5 Brix and PH at 3.7. The crush yielded an elegant balance of fruit, alcohol and tannins with the attractive deep garnet color of our estate cabs. The selected lots to create the 2008 Contado Mankas were aged for 24 months in a mix of new and neutral French and Hungarian oak barrels to create a limited supply of a rare and outstanding wine.

Winemaker’s Notes: *“The 2008 Contado rivals its 2007 counterpart for its unique quality. A rare balance of rich black and red fruit flavors, an elegant deep garnet color, are enhanced by slightly lower alcohol levels. Black cherries and plums blend with currant, cassis and blueberries to harmonize with caramel, figs, vanilla and toasted oak tones. Silky and peppery tannins combine in a generous body and lead to a long and elegant finish. Definitely a keeper.”*

Wine Details

Vintage: 2008

Appellation: Suisun Valley, California

Release Date: December 2011

Varietal: 100% 2008 Cabernet Sauvignon grapes grown at our estate vineyards

Ageing: 24 months in a mix of small French and East European oak barrels

Brix at Harvest: 24.5

Alcohol: 14.1%

PH: 3.72

TA (Total Acidity): 6.5 g/L

Cases Produced: 616

Winemaker: Don Frazer

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