

SOURCING

Alexander Valley, Knight's Valley, & Sonoma Valley

VARIETAL COMPOSITION

78% Cabernet Sauvignon
10% Cabernet Franc
5% Merlot
4% Petit Verdot
3% Malbec

VINIFICATION

Aged separately for twenty six months in French oak (84%) and American oak (I6%) barrels

ANALYSIS

Alc: I4.4% TA: 5.7 g/L pH: 3.70

CASES 6,000



CHATEAU ST JEAN.

2008 CINQ CÉPAGES

Cinq Cépages, a stylish blend of five Bordeaux varietals, is the flagship wine of Chateau St. Jean. Originally crafted from the 1990 vintage using Sonoma grapes including from our estate vineyards in Kenwood, the sourcing has expanded to include fruit from nearly every growing region within Sonoma County, making this elegant wine a superb representative of the appellation.

VINTAGE & VINEYARDS

Each year, Winemaker Margo Van Staaveren selects fruit from the finest Bordeaux varietal vineyards to craft a wine that showcases the best of Sonoma County. The primary grape sources for the 2008 vintage are Alexander, Knights, and Sonoma Valleys. The Alexander Valley grapes highlight bright berry with back notes of dried herbs, while the Sonoma Valley fruit, including that from our home vineyard on the St. Jean Estate, brings black, dense mountain fruit to the blend. The Knights Valley fruit adds boysenberry flavors and elegant tannins.

WINEMAKING

The 2008 Cinq Cépages ("Five Varieties") is a Bordeaux-style blend consisting of Cabernet Sauvignon (78%), Cabernet Franc (10%), Merlot (5%), Petit Verdot (4%), and Malbec (3%). All five varietal components are used each vintage to create the stylized blend that is Cinq Cépages. Each component is aged separately for twenty six months in French (84%) and American (16%) oak before blending. Once the components are assembled, the blend spends an additional six months in the bottle before release.

TASTING NOTES

The dense color of this wine highlights the rich, layered qualities found in the 2008 vintage. Aromas of boysenberry and cassis provide a bright fruit foundation to light floral and sweet milk chocolate notes. The palate finds more fullness of flavor in ripe blackberry and dark stone fruit, interwoven with black licorice and cocoa powder. The plush, full mouthfeel finds structure in well-integrated tannins and draws out to a consistent, lengthy finish. The 2008 Cinq Cépages is designed to be accessible now but blended for successful long-term aging.