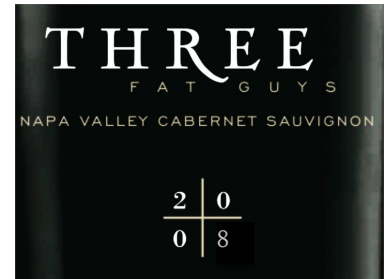


THREE FAT GUYS WINES

2008 Napa Valley Cabernet Sauvignon



APPELLATION:	NAPA VALLEY
COMPOSITION:	CABERNET SAUVIGNON
PROCESS:	HAND PICKED, HAND SORTED, 21 SKIN CONTACT
AGING:	18 MONTHS IN FRENCH OAK, 60% NEW
ALCOHOL:	14.7%
HARVESTED:	OCTOBER 2008
PRODUCTION:	124 CASES
RELEASE DATE:	JULY 2011

WHOLESALE PRICING: per bottle- \$40.00/ per case - \$480.00
*VERY LIMITED

Vintage

2008 was the definition of ideal vintage in Napa Valley. Thanks to a cold, dry winter and minimal spring rains, vine vigor was naturally restrained. Summer was characterized by very mild temperatures that allowed fruit to mature slowly. Except for a brief heat spell around Labor Day, mild temperatures continued through the end of the growing season, allowing the winemaker to harvest fruit at a calm pace once ideal flavors arrived. The result: a tranquil harvest with extraordinary concentration.

Cabernet Sauvignon

The intense bouquet grace's your sense's with dark cooked black cherries, sun kissed figs, vanilla, and lingering undertones of crushed mineral rich stone.

The complexity that comes across your palate will introduce hues of ruby-red rhubarb, fresh ground cinnamon, and dark chocolate. With pronounced character of baked apple pie, ripened plums, and an equal celebration of sweet spice, complemented by the finest of oak flavors. Leaving you with the memory of medium high tannins and a tremendously long lasting finish, this well rounded and balanced wine invites you back for yet another sip!

THREE FAT GUYS is a partnership of Daryn College, Jason Spitz and Tony Moll
Winemakers - Rick Ruiz & Gustavo Gonzales