



## 2008 DARE by Viader Cabernet Franc

Our DARE by Viader wines aim to please the “younger at heart” without pretense and are enjoyable young, from the first taste to the last drop.

In 2003, owner/winemaker Delia Viader “dared” to produce her first varietal Cabernet Franc to showcase her favorite variety as an equally thrilling, accessible, and balanced wine.

### Winemaker's Notes:

Aromatics of vanillin, sweet caramel, with licorice, black currant, and cocoa powder supported by secondary notes of delicate flowers, cardamom and tobacco. This wine shows a plush entry that leads to a well-defined mid-palate and a long more textured finish.

### Food Pairing Suggestions:

Grilled red meats served with their natural *jus*. Vegetables and shitake or trumpet mushrooms cooked until slightly charred will also complement the black fruits and caramel flavors.

### Wine Reviews:

Described by Stephen Tanzer in *The International Wine Cellar* as: “Very floral nose, with suave oak treatment. Attractive, pliant flavors of red berries and flowers. The finish features building tannins that coat the teeth and very good energy and floral lift.” (89-91pts)

### 2008 Growing Season:

In the 2008 vintage, we harvested fruit of incredible concentration and balanced structure. Although low-yielding, 2008 is a high-quality vintage and has produced wines of great elegance.

### Wine Information:

Harvested: September 26 – October 16, 2008

Aged for a total of 21 months, with the first six months *sur lees* in French Oak barrels.

Brix: 26°    pH: 3.86    Production: 770 cases



### About VIADER:

VIADER is a leading first growth Napa Valley estate established on the lower reaches of Howell Mountain in 1986 by Delia Viader, and recognized around the world for consistently producing high quality and very limited production red wines and Bordeaux-style blends.