



Vintage 2008

After a relatively warm winter, it was mostly cool and wet (with the exception of a few hot and sunny periods) for the growing season. It was particularly wet and cool with a lack of sunlight during the months of July and August when the warm and sunny weather would have been most appreciated. On the 10th of September it looked like the harvest might be a disaster with no end to the rain in sight and rot beginning to set in on the not yet ripe grapes.

The sudden turn of events with a north wind bringing sun and drying the grapes can only be viewed as a miracle. As in 2007 and in 2006, the harvest was saved at the bell! As a result, the grapes were relatively healthy and ripe for picking when the harvest started in the sunshine in late September.

The wind and sun for the month of September concentrated the fruit and as a result of the need to sort quite a few of the grapes at the sorting table, the harvest was small, much smaller than had been predicted after the flowering.

The wines of 2008--and especially the white wines--are of great quality if the work in the vineyards and the cave was dutifully followed with care and attention. It was not a particularly long growing season (not compared to 2007 anyhow) but the wines in 2008 when well made are elegant, refined and sophisticated. They are not marked by the same minerality as 2007 or the power of the 2005s or 2006s, but they are gracious and pure. They are subtle yet complex and offer harmonious wines that will delight the most discerning palate. There is nothing superfluous, nothing superficial about the 08s: They are as pure as it comes.

The 08 reds, although not as appreciable as the whites right now, are also pure yet somewhat tight as a result of the marked acidity. They will need more time to open up and reveal their full potential but could possibly be fantastic wines for long ageing!