



2008 Kings Row

The **Kings Row** blend is comprised of some of the remaining lots after creation of the **Checkerboard** blend. It is important to note that **Kings Row** is a blend of a selection of the remaining lots that did not go into **Checkerboard**. Fully, twenty five percent of our wines do not make either blend.

1. All **Checkerboard** and **Kings Row** wines are made from 100% estate grown fruit.
2. All our **Checkerboard** estate harvest lots are whole berry fermented from fruit that is hand sorted in the vineyard prior to harvest.
3. About 45% of our fruit is fermented in new French oak 60 gallon barrels.
4. About 35% of our fruit is fermented in Taransaud tapered oak casks.
5. The remainder of our fruit is fermented in small tapered stainless steel fermenters.
6. All of our **Checkerboard** estate fruit goes into new French Taransaud and Darnajou barrels for aging. The wines remain in barrel for approximately 24 months. In 2008, we used 94% medium toast and 5% heavy toast in our barrels.

The **Kings Row** blend is very distinct from **Checkerboard**. The blend is 88% Cabernet Sauvignon, comprised of seven Cabernet clones. Petit Verdot is 7% of the blend, followed by 5% Merlot.

The **2008 Kings Row** is a true reflection of the unique characteristics the estate owned **Checkerboard** vineyard sites have to offer. Some years, we are fortunate to be able to have a few barrels on hand after the meticulous blending of the **Checkerboard** label. From these, we aim to offer a compliment wine, the **Kings Row**, which reflects the same power and concentration and rich, ripe tannins found in the wines grown on the vineyard sites of this unique estate property. The **2008 Kings Row** blend is a wine that boasts of intense fruit, lovely balance and a seamlessness that affords an extremely pleasurable experience immediately upon release. That said, we are also excited about the cellaring of this wine and the enjoyment it will bring in years to come.

Martha