

# Tasting Notes

## 2008 Nota Bene

Bud Break:	April 30, 2008
Veraison:	August 3, 2008
Oak Regime:	80% French, 20% American
Barrel Age:	1/3 new barrel, 1/3 one year old and 1/3 two year old
Primary Coopers:	Sylvain, Keystone, Radoux, Alain Fouquet and Saury
Harvest Dates:	October 20 - 30, 2008
Bottling Dates:	September 1 - 3, 2009
Final Blend:	<ul style="list-style-type: none"><li>• Cabernet Sauvignon 48%</li><li>• Merlot 41%</li><li>• Cabernet Franc 11%</li></ul>

Alcohol: 14.2%

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### Winemaker's Notes

I am very pleased with the 2008 Nota Bene and how it displays such a great spec-trum of flavors. On the nose I pick up bright aromas of cassis, plum and raspberry. I get a rich and smooth sensation on the palate with notes of mocha, spice and forest floor. This wine has great balance and structure with a velvety mouth feel and a nice long finish.

GRAHAM PIERCE, WINEMAKER

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### 2008 Vineyard Notes

Spring 2008 in the South Okanagan was cold and bud break came late. However a warm and sunny June and July put the vineyard back on track. Throughout the summer the vines enjoyed plenty of sunshine with very few heat spikes, which encourage continued growth. August was slightly cooler then normal followed by a beautiful September that brought lots of sun, minimal rain and cool nights helping capture the acidity and intensifying the flavorful grapes. This was followed by perfect harvesting weather in October.

STEVE CARBERRY, WINEGROWER

