



Deep Creek Wine Estate - 2008 Grand Reserve



"The 2008 Grand Reserve is one of the most profound young wines we have ever released. From a taster's perspective, it is reminiscent of our blend of the 1996 and 2003, but when you compare those vintages analytically, that makes no sense whatsoever. Representing only 25% of the production, this blend of 50% Cabernet Sauvignon, 40% Merlot, and 10% Cabernet Franc boasts an opaque ruby/purple color (one of the darkest Grand Reserve we have seen in 30 years) as well as an extraordinary, blockbuster aromatic profile of lead pencil shavings, forest floor, black fruits, licorice, and a hint of unsmoked, high-class cigar tobacco. In the mouth, a massive richness is accompanied by a freshness, delineation, nuance, delicacy, and mind-boggling density. Even after three decades of tasting, I am still astonished when tasting such a prodigious wine as this. Full, inky, and rich with creme de cassis and spice box characteristics as well as a length that I stopped measuring after a minute, the wine reveals a sweetness to the tannin and an opulence to the fruit that suggests a hot, sunny vintage, but again, that was not the case. There wasn't a great deal of heat, but there was more sunshine than on the average year in the Okanagan. This is a great, great wine. The harvest at the Deep Creek Vineyards took place between October 1-7 for the Merlot grapes, the Cabernet Franc was picked in mid-October, and the Cabernet Sauvignon between November 7-14 – an unbelievably late harvest for this estate vineyards. This wine should evolve for 30-40 years and last 50 or more. As I have indicated before, Hainle Vineyards Estate winery and specifically the second Deep Creek Vineyard has been producing one of Okanagan's finest wines, and is made very much in the Huber family traditional style.

Interestingly, there was not much flavor in the grapes in mid-September, but a month later, after four weeks of extraordinary weather, we believed something profound may have happened given the flavor development. Again, the historically long period between flowering and harvest, and very low yields are part of the secret to the great success of wines such as this" This is a wine which will stand up to the best of France's Bordeaux wines in any international wine competition."

Harvest	October 1 to November 14 2008
Avg.sugar	24.5
Bottling	April 2014
Cases	100
Alc/Vol	13.2 %
Residual sugar	1.1 g/l
Acid	6.7 g/l
Cellar Potential	50+ years