

2008 "THIRST" Napa Valley Cabernet Sauvignon \$46 RETAIL

How do you "THIRST it Forward?" As Fierce Founder Katie films her TV Show "Feast it Forward," this new line under Toolbox is dedicated to crafting quality yet affordable wines, *that give back*. The mission for THIRST is to allow our consumers to personally pay it forward and feel fulfilled not only through the glass, but beyond the bottle.

A NOTE FROM J.T. :

For 13 years I gave back to baseball, today I am giving back beyond the field. In 2010 my niece Raquel was diagnosed with a rare disease – Wolfram syndrome. Dedicated to raising funds to support researchers at Washington University School of Medicine working to stop the progression of this disease, a portion of proceeds through "THIRST" will be donated to the Jack and J.T. Snow Fund at Washington University in St. Louis. Please join us by raising a glass, thank you for your support.

Varietal Composition:

88% Cabernet Sauvignon

9 % Petit Verdot

2 % Petit Sirah

1 % Zinfandel

Appellation:

Napa Valley

Analysis:

14.2 % Alcohol

0.72 g/ 100ml TA

3.75 pH



Winemaking Notes:

This was an enjoyable wine that we put together as it incorporates some varietals that our dear friends at Maroon Vineyards, where we sourced the grapes, they have not historically blended together. The Cabernet Sauvignon base of the blend was medium bodied and exhibited dark and ripe berry fruit, both aromatically and on the palate. With that said, we felt this Cabernet lent itself to the blending in of the more muscular and firm Petit Verdot, which provides structure and a nice tannin framework to the blend. The small amounts of Petit Sirah and Zinfandel add a nice touch of spice to the aromas and finish.



Tasting Notes:

Nice aromas of ripe, dark berries and hints of chocolate and coffee on the nose. On the palate, the wine is medium bodied and expresses a nice balance from the attack through the finish. We find the layers of dark berries and chocolate and light acidity that adds a juicy vibrance to the finish. This wine will be a very versatile compliment to a variety of dishes. Drink now through 2015.