Doubleback 2008 Cabernet Sauvignon
Walla Walla Valley · Vintage Notes

Vintage 2008 turned out to be a nail-biter, but will be remembered for a long time as having produced wines of exceptional quality. The season unfolded very slowly, with bud break happening ten to fourteen days later than normal. This “lateness” persisted throughout the season, with all major indicator milestones of approaching harvest—vine growth, bloom, verasion, etc.—happening two weeks late as well.

Late harvests, where the grapes just reach maturity, are always some of our finest. The threat can be from early frost, or early fall rain. We escaped both, resulting in wines with floral aromatics and high tones, and the color is some of the most impressive we’ve seen. The backbone of the wine is much like the 2005 vintage here in Walla Walla, with hefty but fine-grained tannins. This is a truly exciting vintage for Doubleback harvest #2!

2008 is one of my favorite vintages and the ‘08 Doubleback exhibits every reason why. In the glass the wine has an inky dark color to the rim. The nose is simply gorgeous, leading with floral aromas, cassis and raspberry puree over chocolate, fading to coffee and a hint of pine resin in the background. On the palate, the wine delivers a fantastic purity of fruit across a plush mouth feel which is cut by incredible natural acidity. This year we added Cabernet Sauvignon from the LeFore vineyard grown in “gravels” which builds complexity and adds a savory minerality to the finish of the wine. Slightly more concentrated than the ‘07 Doubleback, I believe this wine will age beautifully for 20+ years but is drinking fantastic right now.

Chris Figgins ~ Consulting Winemaker

The 2008 Doubleback is a deep, elegant ruby color in the glass. The beautiful nose displays cherries, wet stones, dried meats and a hint of cinnamon. This vintage is remarkably well balanced on the palate. The approach is soft with very nice acidity. Cherries, strawberries, pomegranates, are all present, mixed with hints of mocha chocolate and cloves. The finish and mouth feel are lush and velvety making you long for your next sip. We are incredibly proud of the wine and how it is drinking but patience will pay off in a big way. I recommend opening your bottle of Doubleback in advance or performing the process of double decanting.

Drew Bledsoe ~ Proprietor

Barrel/Aging Program
Aged in 60% new French oak and 40% neutral French oak barrels for 22 months

Blend Profile
86% Cabernet Sauvignon
7% Merlot
7% Petite Verdot

Production
Alcohol: 14.4%
Bottling Date: 7/20/10
Release Date: Early Spring 2011
Retail price: $87
Cases Produced: 900
Hand-numbered sequentially packed 6-packs

Vineyard Sources
Seven Hills, Walla Walla Valley
Pepper Bridge, Walla Walla Valley
Figgins Estate, Walla Walla Valley
LeFore, Walla Walla Valley

Drew's Tasting Notes

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Chris and Drew go back many years. They grew up a stone’s throw away from each other in Walla Walla some 400 yards from Leonetti Cellar. The two reconnected in early 2007 when Drew made the decision to enter the wine business and selected the world-class wine region and his home town of Walla Walla as his first choice. Chris was certainly at the top of Drew’s list for a winemaker but was unsure of Chris’ interest outside of winemaking for Leonetti. The timing was very serendipitous as Chris had just started Figgins Enological and was looking for the perfect client for his first consulting collaboration. Chris, having a very high respect for Drew, seriously entertained taking on Doubleback as his client and their business relationship became official in the spring of 2007 just as Drew announced his retirement from the NFL. Chris consults on all winemaking and viticulture practices as well as assisted in the vineyard design and planting for McQueen, Drew’s estate vineyard in the Walla Walla Valley. It is a true collaboration from dirt to bottle.

“I have always been intrigued by the entire production process, from vine to bottle, far more than I was about the mere acquisition and consumption. I believe wine is a work of art but it is a work of art that is only truly expressed when it is opened and consumed with friends and family.”

Drew Bledsoe