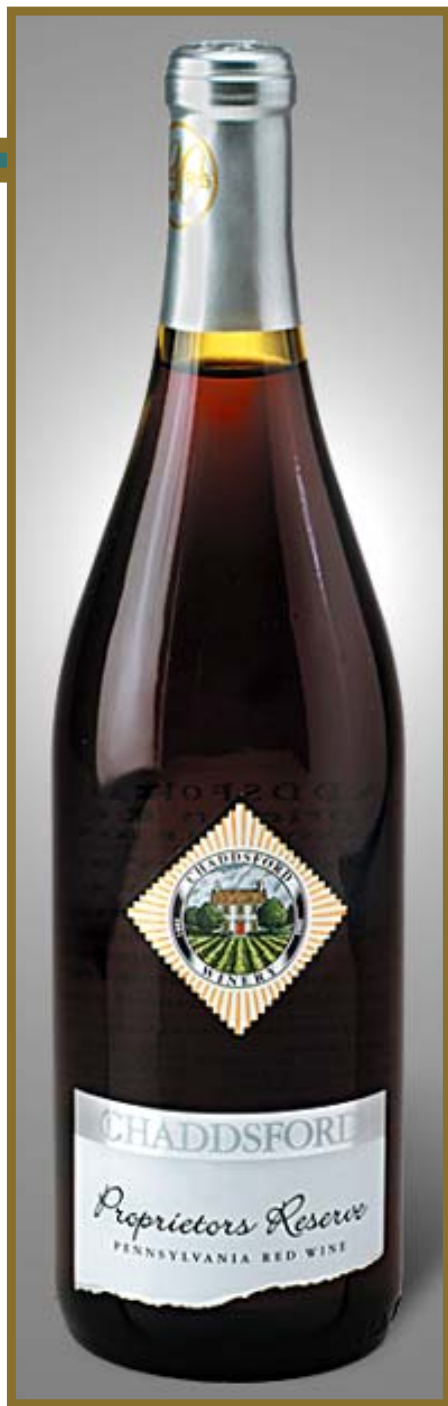


Proprietors Reserve Red



Vintage: 2008

Size of Lot: 1809 cases

Components: 91.5% Chambourcin from Southeast PA ,
8.5% Barbera from Flowing Springs Vineyard.

Date Picked, Processed: October 6 - October 28, 2008

Characteristics of Vintage: Except for losing much of our crop to a devastating hail storm, 2008 was an average vintage and an example of why I like growing wine in this region. Winter was pretty mild and after a long cool colorful blossoming of daffodils and tulips we hit one hot June and everything from vines to weeds jumped into rampant gear. Summer was a bit drier than usual until early September when we got more rain than we were comfortable with. Early varieties like Pinot Noir and Chardonnay were taken to their limit, and then it was dry through the harvesting of Syrah, Merlot, Cab and Cab Franc, then a little rain on the latest varieties like Barbera, Petit Verdot and Sangiovese. Overall, I rated it about a 7 out of 10 for early varieties and an 8 for later varieties; based on what we have in the cellar the '08 wines may rival the very good '01, '02 and '05 vintages.

Fermentation Temperature: 65° F and 72° F

Residual Sugar: 0.4%

Total Acidity: 0.64

Alcohol: 13.1%

pH: 3.63

Finishing: In contact with toasted American oak chips in primary fermentors and briefly during stainless tank storage. 100% malolactic fermentation.

Winemaker Notes: *Medium depth blue red, clear color. Typical, warm comforting nose of ripe fruit, spice and toasty oak. Medium body, smooth, mouth watering fruit, totally integrated acidity and tannins leaving an after glow of pure delicious.*

CHADDSFORD WINERY