



ROBERT
RAMSAY
CELLARS

[winemaker's]
NOTES

OLD WORLD CHARACTER, NEW WORLD WINE.

2008 Mason's Red

The 2008 Mason's Red loves food. A spicy nose with hints of violet leads to a generous but balanced palate all wrapped in a structure high in acid to ensure it can be paired with anything from lamb to smoked salmon fettucini. Drink it alone or with your favorite dish. **\$18**

2008 Upland Vineyards Cabernet Sauvignon

Upon first tasting Bob's Cabernet Sauvignon, one is struck with aromas that speak strongly to a sense of place. Amid dark, dense dried fruit there is a subtle minerality and dusty herb essences, indicative of the 28-year old vines of Snipes Mountain from which the wine is made. On the palate, the fruit is generous without being overly extracted and is complimented by an elegantly restrained touch of toasty oak. **\$30**

2009 McKinley Springs Syrah

The nose wraps star anise, cherry and forest floor inside an inky package. Your pallet prepares for big and dark, but it does not consider the sensation of falling into a deep dark void that accompanies the first sip. Bob appears to have sunk to new depths with his inaugural vintage of the McKinley Springs Syrah. Rich and chewy, the dark fruit drips from a bold backbone ending in a smokey finish with lingering bacon fat. Drink it now. Drink it later. Drink it in your cellar with the lights out. Just make sure not to fall in too deep. **\$25**

2009 McKinley Springs Mourvedre

Balance. Your nose picks up a combination of leather, spice and strawberry, subtle and unique. At first the wine suggests the same to taste but quickly viscosity sets in and the mouthfeel exceeds expectations, a less than simple sauce which flavor grows. As the complexity develops you discover riper fruits, lavender and earth, flowing together, evolving, elegant, wrapped in a smooth toasty finish. A dreadfully perfect sine curve of experience. **\$35**

WINE

QUANTITY

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Cabernet Sauvignon

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www.robertramsaycellars.com