



# Wine of the Week

## Ch. Caronne Ste. Gemme, Haut Medoc, 2008

A blend of 60% Cabernet Sauvignon, 37% Merlot and 3% Petit Verdot (grown on the estate just west of and overlooking St. Julien) fermented using pump-overs aged 12 months in French oak barrels (25% new). Purple in color with well-formed legs; dry, full-bodied with balanced acidity and chewy phenolics. Ripe with rich black and some red fruit with gravelly limestone terroir and dusty oak accented with tobacco, black pepper, dark spice, and a hint of pencil shavings; long finish. This is a classic Haut Medoc made with Cru Classé care. Developing nicely. Smooth and elegant. Spec's Score: 89+VHR (Very Highly Recommended). Tech Note: 13% Alc.

**\$15.89** BOTTLE **\$178.90** CASE 12x750ml  
Prices include 5% Cash Discount, and are subject to change without notice.

# SPEC'S

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