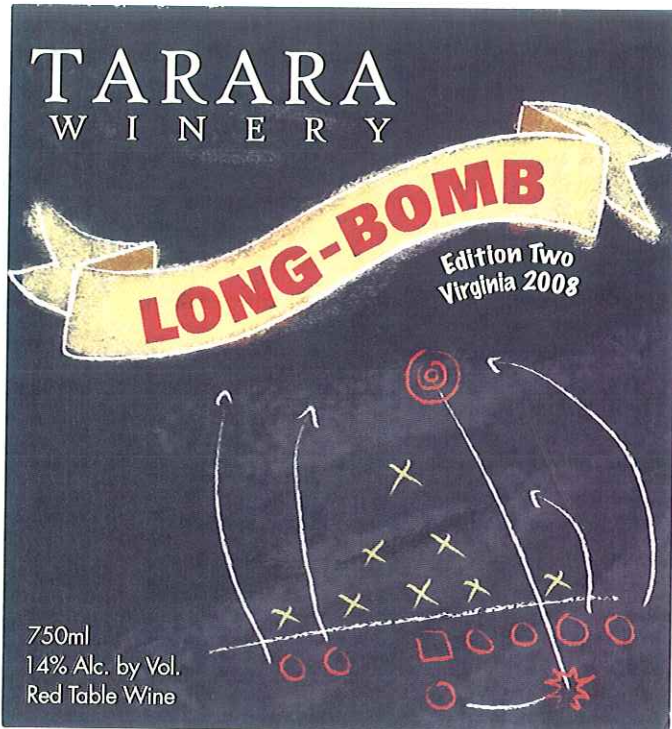


TARARA WINERY

Long Bomb Edition Two - 2008

(Cabernet Franc 48%, Touriga Nacional 27%, Tannat 9%, Merlot 7%,
Petit Verdot 3%, Cabernet Sauvignon 3%, Pinot Noir 3%)



Date Harvested: Sept 6th – Oct 18th

Brix at Harvest: Average 22.8

Alcohol: 14% by vol

T.A.: 5.84 g/l – 0.584%

pH: 4.04

V.A.: 0.95 g/l - 0.095%

Residual Sugar: 0.1 g/l – Dry = 0.01%

Free SO₂: 43 ppm

Total SO₂: 82 ppm

Fermentation:

- Stainless (100%) – temp 92.0 F max.

Cooperage:

- American Oak – 100%
 1. New – 6%
 2. One year – 19%
 3. Second Year – 12%
 4. Third year – 36%
 5. Neutral – 27%

- 7 months

Malo-Lactic Fermentation: 100%

Production: 1369 Cases of 12 bottles

Price: \$25.00 / btl - \$300.00 / cs

Vineyard Information:

The fruit for the Long Bomb Edition 2 was harvest from several different vineyards from around the State of Virginia. The Cabernet Franc, Cabernet Sauvignon and Pinot Noir came from Tarara's estate vineyards. The Cabernet Franc came from the Road and Hill vineyard. The Road is a flatter sight which is harvested earlier to maintain freshness and pulls fruit forward character at an early stage while also adding some herbal complexity.

The Hill vineyard is a south facing slope that create most of Tarara's best fruit. The soils are deeper and there is better air movement coming from the closer proximity to the Potomac River. This helps the fruit enjoy a longer potential hang time in Loudoun's warmer fall evenings. The fruit from the Hill tends to be righer and more complex. Both the Cabernet Sauvignon and Pinot Noir came solely from the Hill Vineyard. The Merlot in the blend came from Mountainview Vineyards in Roanoke County. This is a "Mountain Vineyard" on the where the fruit is at over 1300 feet elevation. This gives cooler nights and deep rockier soils allowing more minerality and deeper fruit. The Touriga Nacional and Tannat came from a rolling vineyard just outside of Orange, VA that has a long hot growing season creating lush and rich fruit forward fruit. The Petit Verdot is harvested from a vineyard just outside Waterford in Loudoun County that is managed by worked by Tarara staff and is known from deep, rustic, complex fruit with great acid and tannin structure. The blend of all is meant to create the fruit forward yet complex, rich and structured wine that we call Long Bomb.

Harvest Conditions:

The 2008 Vintage was marked by multiple different issues handed to us by Mother Nature. There was a cool and wet couple of weeks during fruit set which meant for some uneven ripening within the bunches and creating some shot berries. The summer had its ups and downs in temperature but being below average for most of the growing season allowing for less sugar accumulation, but preserving better acidity to create fresher fruit. There was above average rain fall throughout the growing season and at harvest creating wet pockets in the soils and a need for a prolonged harvest in order to fully ripen some grape varieties. Our harvest began with Pinot Gris on August 27th just before tropical storm Hanna dropped 6 inches of rain on our vineyard. The rain halted the harvest for nearly two weeks in order for the fruit to dry out, all the while battling disease pressure from high humidity and predators such as Deer that were hungrier then ever in 2008. We ended our harvest on October 18th with Cabernet Franc two days after our first major frost. All in all the vintage created wines with a fresh quality showing bright fruit that should be consumed earlier rather then later. Drink you 2008's while waiting for the incredibly age-worthy 2007's.

Winemaking:

Long Bomb was created in the same manner as our Reserve quality estate wines. All of the fruit was destemmed but was not crushed. This was to try to maximize the fruit characters of each variety and to create the best balance possible with the tannins. The must was then cold soaked for an average of 6 days prior to fermentation. After 12-18 hours 5-15% of the juice was taken from each fermenter "Saignee Method" the help intensify the character of the remaining juice and enhance the color extraction and complexity. The fermentations lasted up to 22 days using both commercial and indigenous yeast. The wine was left on the skins of an average of 17 days (9 being the least and 29 the most). This is shorter then normal for many of our varieties in most years but we wanted to accentuate the fruit and pull the wine away from the greener seeds at an earlier time given the vintage. The wine was pressed to a maximum of 1 bar

pressure to ensure a gentle pressing to not extract bitter characters from the seeds. The wine spent 7 months in American Oak. 27% of the oak was neutral and therefore is only used to allow small amounts of oxygen (micro-oxygenation) into the wine to help integrate the tannins and enhance the color. The wine went through 100% Malo-Lactic Fermentation. The wine was loosely filtered and then bottled on August 15, 2009.

Tasting Note:

A dark wine showing crimson tones at the rim and a deep core. The nose is complex showing intense aromatics of black currents, blackberries, sour cherry and pine. The palate is medium bodied and softer than the 2007 showing cassis, mineral, and smokey notes. (Jon our assistant winemaker says Pink Elephant popcorn and has always found it in the Touriga – it must be a Canadian thing). The palate is also showing a bright acidity to balance with the firm but silky tannins leading to a long fruit driven finish. This wine can be enjoyed now with rare red meats or firm cheeses. Think of this wine as being as big as Kedric Golston mixed with the excitement of Chris Cooley and the length of a Clinton Portis rush.

Food Pairing:

This wine will work on many occasions including in front of the fireplace through the winter with a cheese plate full of aged farm house cheddar, Parmigiano Reggiano, and some fine slices of Prosciutto di Parma. It will also work well on a romantic dinner table with and paired with a rare Delmonico Steak marinated in red wine and sage and truffled mashed potatoes or hey maybe even a Turkey Dinner with sweet potatoes and football for thanksgiving. Of course being Long Bomb it will also be great with some Beef Chili, medium spice wings or Nacho's and Cheddar while watching Jason Campbell toss his own Long Bomb. Now that would make for a great Sunday afternoon.

The Story:

Our founder, Whitie Hubert, once told a story that years later depicted his character and the inspiration for creating Tarara. During his college years at Catholic University, he was a hall of fame wrestler who was never pinned until the State Championships. Whitie was a year-round athlete and played quarterback for the football team. His team was not noted for their victories but Whitie proclaimed football as the greater sport. He would rather be part of a team than a winner alone!

Whitie used this philosophy to create Tarara Winery, blending his passion for people and wine. We are proud to be players on Whitie's Winning Tarara Team and with every glass we invite you to share in our victory.