

2007 Estate Cabernet Sauvignon Napa Valley



Winemaker's Notes:

Luxurious, rich and concentrated aromas of black cherry, currant and blueberry are just the start of this 2007 Estate Cabernet Sauvignon. The harmonious flavors of black cherry, anise and plush cassis explode through your mouth. This classic Napa Valley Estate Cabernet is elegant and wonderful young but also has everything it needs to age beautifully.

Growing Season:

The season of 2007 was quite dry and mild. There was only one significant rain event during January and February, followed by dry and sunny months thereon. The nights were extremely cold prior to budbreak, but these conditions did relent and frost pressure was minimal. May presented nice sunny conditions which followed into June with one warm spell. Otherwise the summer growing period was mild, with the next heat spike not occurring until late in August. Overall this was a tremendous growing season, being dry and mild through the summer allowing slow even ripening with even and progressive flavor development.

Winemaking:

The fruit was harvested in the cool morning hours and then crushed to tank where fermentation commenced after a brief period of resting on skins. Warm fermentation temperatures and an extended maceration time on skins prior to final pressing helped achieve the desired color and structure for the wine. The wine was transferred directly to barrel for 22 months of maturation.

Appellation:	Napa Valley
Blend:	83% Cabernet Sauvignon 10% Merlot 3% Cabernet Franc 3% Petit Verdot 1% Malbec
Oak Maturation:	100% of the blend fermented in 79% French Oak, 43% New Oak and 21% American for 22 months
pH:	3.70
Total Acidity:	0.60 grams/L
Residual sugar:	<0.02%
Wine Alcohol:	14.3%
Harvest dates:	September 8, 2007 & September 18, 2007
Bottling date:	August 12-21, 2009