

2007 Rutherford Estate Vineyard Cabernet Sauvignon Napa Valley

Winemaker's Notes:

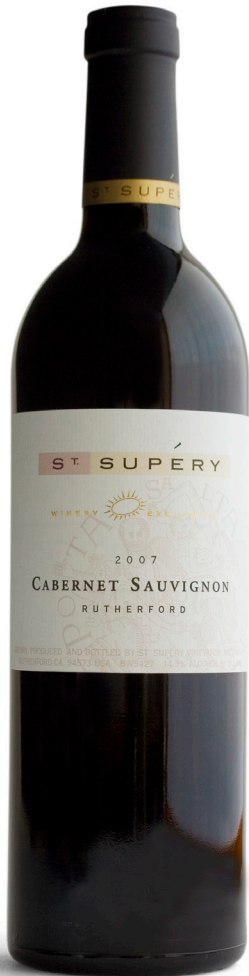
This single vineyard Cabernet Sauvignon presents with vibrant hues of red and purple. Cassis and black plum aromas abound with threads of licorice, toasted oak, a hint of tobacco and smoky toasted barrel complexity. The flavor profile opens with currants and black plum combined with a dusty sense of terroir, molasses and cocoa. This wine is finely grained, yet well structured and elegant.

Growing Season:

The growing season of 2007 was quite dry and mild. There was only one significant rainfall 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. The summer growing period was otherwise mild, with the next heat spike not occurring until late in August. Overall, this was a tremendous growing season. The dry and mild summer allowed slow, balanced ripening with even and progressive flavor development.

Winemaking:

The fruit was harvested in the cool morning hours, then crushed to tank where fermentation commenced after a brief period of resting on skins. Warm fermentation temperatures were encouraged to achieve the desired color and structure for the wine before an extended maceration time on skins prior to final pressing. The wine was transferred directly to barrel for 19 months of maturation.



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| Appellation | Rutherford |
| Vineyard | Rutherford Estate Vineyard |
| Variety/Blend | 76% Cabernet Sauvignon 17% Merlot 7% Petit Verdot |
| pH | 3.55 |
| T. Acidity | 0.60 g/L |
| Residual Sugar | <0.2% |
| Alcohol | 14.3% |
| Suggested Retail Price | \$85.00 |