



**2007 FANTASIA
Technical Information**

Harvest Dates:	September 7 – 27, 2007
Varietal Composition:	59 percent Sangiovese 41 percent Cabernet Sauvignon
Appellation:	Napa Valley
Vineyards (all Estate):	53 percent Soda Creek Vineyard 41 percent Mt George Vineyard 5 percent Stags Leap Vineyard
Bottling Date:	June, 2009

Vintage Notes: The year began dry with some very cold days and single-digit nighttime temperatures around the New Year holiday, and continued dry, with about 60% of normal precipitation throughout the appellation. Temperatures were warmer than normal as winter continued into spring with resulting earlier budding, bloom and set in the vineyards across all varieties. The summer growing season continued on the mild to cool side, with few days topping 100 degrees, even in the warmest locations in the appellation. There were also notably fewer days in the 90s, and harvest followed a traditional, even relaxed, pace. There was a brief period of heat that spiked around Labor Day, but the temperatures cooled after several days.

Winemaking Notes: Grapes for this blend were harvested throughout, at an average sugar of 24.5 Brix. After a 14 day maceration the wine was pressed off the skins and placed in barrels to undergo malolactic fermentation. The wine was aged for 14 months in 60 and 79 gallon French oak barrels. New oak portion of the barrel aging profile was 28%.

Analysis: Alcohol, 14.8%; titratable acidity, 5.83 grams per liter; pH, 3.60; residual sugar: dry.

Tasting Notes: The best of Sangiovese and the best of Cabernet Sauvignon, creating a fun delicious red wine. What Sangiovese brings – bright fruit and lively acidity. What Cabernet Sauvignon brings – weight and tannin.

This ain't no sissy Pinot Noir.

Suggested Retail: \$50.00