



**2007 Poster Series
Cabernet Sauvignon**

Technical Information

Harvest Date:	October 4 and 5, 2007
Varietal Composition:	82 percent Cabernet Sauvignon 10 percent Cabernet Franc 8 percent Petit Verdot
Appellation:	Napa Valley
Vineyards:	94 percent Mt. George Vineyard 5 percent Warner Vineyard 1 percent Stags Leap Vineyard
Release Date:	October 2010

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: Average harvest sugar of 25.0° Brix. 17 days maceration. 15 month barrel aged in 37% new oak of which 50% was French and 50% American oak. Overall blend was 64% French oak and 36% American oak.

Analysis: Alcohol, 15.0 percent; titratable acidity, 5.40 grams per liter; pH, 3.80; volatile acidity, 0.66 grams per liter; residual sugar, dry.

Tasting Notes: When blending wine, sometimes, 1 + 1 does not equal 2. A particular lot of wine may be quite good but somehow it doesn't improve our Napa Valley estate Cabernet Sauvignon blend. The best of the remaining lots are blended to create a tasty bottle of wine at a great value for our club members. Ripe, generous fruit on a plush palate makes this Cabernet Sauvignon very drinkable. Open and enjoy!

Suggested Retail Price: \$28.00