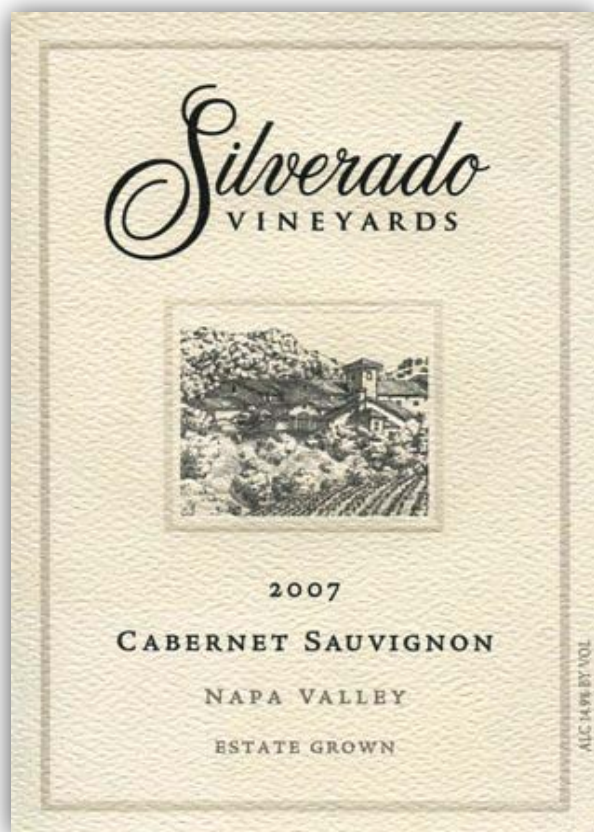


# 2007 ESTATE CABERNET SAUVIGNON NAPA VALLEY



*In 1981, Ron and Diane Miller established Silverado Vineyards in the heart of Stags Leap District. Over the years, they expanded their estate to include six distinctive vineyards in the Napa Valley and Carneros. The beautiful fruit from these ranches is the exclusive source of Silverado Vineyards' Estate and Single Vineyard wines.*

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## VINEYARDS

### STAGS LEAP VINEYARD (58%)

The sloping, gravelly soils and sunny exposure of this vineyard helped establish the reputation of Stags Leap District for fine Cabernet Sauvignon.

### MT. GEORGE VINEYARD (36%)

Located east of Napa, Mt. George Vineyard is the site of one of the first grape plantings in the valley in the 19<sup>th</sup> century. The deep, gravelly soils are derived from volcanic rock and ash, providing depth and structure to Silverado's wines.

## VARIETAL COMPOSITION

85% Cabernet Sauvignon

10% Merlot

3% Petit Verdot

2% Cabernet Franc

## VINTAGE NOTES

This was a vintage of contrasts: contrasts from previous vintages, and contrasts from early predictions to final. The year began dry with some very cold days and single-digit nighttime temperatures around the New Year holiday. The season 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. A heat spike around the Labor Day holiday added the boost of sugar development that growers were looking for to complement the excellent acid structure.

**HARVEST DATES:** September 4-October 6, 2007

## WINEMAKING NOTES

The grapes were harvested at an average degree brix of 25.0. Fermentation was conducted in small stainless steel tanks where the wine spent an average of 18 days on the skins. After draining and pressing the must, the wine was put into 59 gallon oak barrels to undergo malolactic fermentation. Forty-eight percent of the barrels were new oak, of which thirty-six percent were French oak and 12 percent were American oak, overall blend – 85% French oak, 15% American.

**BOTTLED:** July 2009

**ALCOHOL:** 14.8%

**T.A.:** 5.58 g/L

**PH:** 3.67

## TASTING NOTES

Dark cranberry in color with a hint of baking spices in the nose. At first sip there's a sweetness of ripe plum with a touch of vanilla and oak. Finishes on the palate with focused acidity and ends with an explosion of fruit pie flavors.