

2007 CABERNET SAUVIGNON
Technical Information

Harvest Date:	September 4 – October 6, 2008
Varietal Composition:	85 percent Cabernet Sauvignon 10 percent Merlot 3 percent Petit Verdot 2 percent Cabernet Franc
Appellation:	Napa Valley
Vineyards:	58 percent Stags Leap Vineyard 36 percent Mt. George Vineyard 6 percent Oakville Station
Bottling Date:	July, 2009
Release Date:	TBD

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.

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.

Analysis: Alcohol, 14.8%; titratable acidity, 5.58 grams per liter; 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 mid-palate with focused acidity and ends with an explosion of fruit pie flavors.

Suggest Retail Price: \$45.00