



**2007 Cabernet Sauvignon**  
**SOLO**  
**Technical Information**

<b>Harvest Date:</b>	September 28 & 30, 2007
<b>Varietal Composition:</b>	100 percent Cabernet Sauvignon
<b>Vineyard:</b>	100 percent Stags Leap vineyard
<b>Appellation:</b>	Stags Leap District, Napa Valley
<b>Bottling Date:</b>	August 2009

**Vintage Notes:** 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.

**Vineyard Notes:** On land that has supported vines since the 1880s, our vineyard was the third property planted to Cabernet Sauvignon in what became the Stags Leap District, and fruit from this property helped establish the area's reputation in the 1970s. SOLO is produced entirely from grapes grown in this vineyard, which stretches across the rocky terraces and gentle slopes between the Silverado Trail and the Napa River. It displays all the ripe and complex fruit, supple texture, and solid structure that helped define the District, the most distinctive Cabernet-growing region in the Napa Valley.

**Winemaking Notes:** We picked at 25.0° Brix, with yields of 3.88 tons to the acre. Average 19 day maceration. The wine averaged 16 months in 100 percent French oak, 42 per cent new. 1,526 cases were bottled.

**Analysis:** Alcohol, 15.2%; titratable acidity, 5.36 grams per liter; pH, 3.68; volatile acidity, 0.56 grams per liter; residual sugar, dry.

**Tasting Notes:** A smaller yield producing a Cabernet that displays all the complexity, suppleness, texture and solid structure that helped define the Stags Leap District, the most distinctive Cabernet-growing region in the Napa Valley.

**Case Production:** 1,526 – 12/750ml, 56 cs 1.5L, 20 btl 3L

**Suggested Retail Price:** \$90.00