

## **2007 Cabernet Sauvignon**

### **Estate El Dorado County**

#### Harvest

100% Cabernet Sauvignon  
Harvest date: 13 October 07  
Harvest Brix: 25.0 degrees brix  
pH: 3.86  
Total Acidity: 0.59 g/100ml

#### Wine

Alcohol: 14.3%  
pH: 3.81  
Total Acidity: 0.71 g./100ml  
Barrel Aging: 34 months in  
33% new American and  
67% older French Oak  
Bottling Date: 16 June 10  
Cases Produced: 216

The continued retraining of the vineyard trellis, removing an arm of a quadrilateral system to an "S" shaped bilateral cordon system, opened up the canopy to allow more of the warm summer sun to penetrate yet offer enough leaf cover to protect the fruit. We still have more improvements to make but the 2007 vintage shows the rewards of our efforts. Moderate temperatures and our cooling evening breezes allowed for a long growing season. Fruit ripened slowly and developed lush full flavors. Fermented in small open tops and pressed at dryness the new wine was aged 14 months in 33% new American Oak and the remainder one to four year old French oak.

Pronounced blueberry and plum lead the aromas to ripe plum flavors. A hint of vanillin adds highlights to enjoyment. Rich and full bodied the wine is very supple and finishes with lingering blackberry and sweet oak. Tasting great right now this wine will add to any holiday fare and give enjoyment for another five years.

For our friends who supported our "Beast Cancer Fund Raiser" this is the final result of two years of following its progress in the cellar barrel tasting!

Paul