

2007 Cabernet Sauvignon Napa Valley Estate Grown

100% Cabernet Sauvignon | Clone 7
Sommerston Vineyard / Napa Valley

ALCOHOL: **14.9%**

TOTAL ACID: **6.4 g/l**

pH: **3.88**

BRIX AT HARVEST: **26.5**

CASE PRODUCED: **235**

VINTAGE RELEASED: **October 2010**



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Winegrowing

Warm temperatures in early spring and lower than average rainfall resulted in an early start to the stunning 2007 growing season, with bud break occurring in mid-March. The lack of rain continued through spring and the vines responded to the dry soils by producing a healthy, balanced canopy and an excellent fruit set of small berries. The dry weather and corresponding lack of vigor allowed the vineyard crew to focus on thinning the clusters in a timely manner, while the lack of humidity kept disease and pest pressures to a minimum. After the onset of summer, cool and consistent temperatures prevailed through the end of the season, with few days over 100 degrees, creating optimal conditions for slow, steady ripening and balanced acidity in the fruit. The unhurried harvest of the Cabernet Sauvignon began on October 15th, with the last clusters picked on October 31st. The fruit was hand-picked in the early morning hours, hand sorted, fermented and macerated in small tanks, and then aged in French oak barrels for 24 months. The wine was bottled in Early 2010.

Tasting Notes

This wine shows rich aromas of ripe black cherries and blackberry lifted by mineral notes of graphite dust, floral tones of lavender, and warm notes of brioche, leather, cocoa nib and tar. In the mouth, intense flavors of ripe fruit are structured by beautifully integrating but the refined tannins are tightly wound around a core of deep sweetness, displaying a brooding palate driven by earth notes. The persistent finish lingers with black fruit and supple tannins.

Winemaker / Craig Becker Notes: The tiny berries characteristic of the vintage gave us an intense wine of remarkable depth and intensity, with loads of full, round tannins and mouth-coating flavor, but with delicacy. The wine is rich and vibrant. This clone and these select few vines have been consistent in recent years adding to the exceptional quality and intriguing flavor profile. If you plan to serve this vintage before 2012, decanting the wine for a few hours before serving is recommended. Decanting will aerate the wine, allowing it to open up and express its breadth of flavors and textures more completely.

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