



## **2007 Cabernet Sauvignon**

Aromas of concentrated cassis and black cherry, earth and spice fill the nose. Intense blueberry mingles with herbal notes and soft tannins on the palate. This Cabernet Sauvignon is a perfect match for rib-eye steak.

### **General Wine Data:**

**82 % Cabernet Sauvignon**

**12 % Cabernet Franc**

**6 % Merlot**

**3.60 pH; 0.59 g/100ml TA**

**14.4 % Alcohol by volume**

### **Vineyard:**

**68 % StoneTree Vineyard, Wahluke Slope AVA**

**32 % Airport Ranch, Yakima Valley AVA**

### **2007 Vintage**

The 2007 growing season was ideal with a long and warm summer. Cooler conditions throughout October resulted in wines with excellent flavor concentration and full bodied mouthfeel without developing extra high Brix and resulting Alcohol content.

### **Winemaking:**

The grapes were destemmed and gently crushed followed by a “cold soak” at 10 \*C for 2-3 days. I find this technique helpful in extracting more fruit aromas and flavors enhancing complexity and a softer tannin structure.

All lots were fermented in 1 ton bins with daily manual punch downs.

### **Oak profile:**

Aged for 22 months in American, French and Eastern European oak barrels from various coopers.

200 cases produced