

## 2007 Cabernet Sauvignon

### Technical Notes

Fruit Source: Agate Ridge Vineyard Estate Block 24-28

Vine data: 341, 04, 337, 15, & 191 clones on various rootstocks.

Harvest Date: 30 October 2007

Chemistry at Harvest: 24.7 Brix, 3.56 pH, 5.7 g/L TA

Vinification: Destemmed, 60% Whole berries, Cold soaked for 6 days, 10 day fermentation with yeast strain BM45 & D254. Aged 20 months in 40% new French oak barrels.

Bottled: 28 May 2009

Chemistry at Bottling: 3.41 pH; 6.1 g/L TA

Production: 204 cases.

### Tasting Notes

A nearly perfect 2007 vintage provided us with exquisite Cabernet Sauvignon. The aromas center on licorice, blackberry, blueberry, and graphite while ample black currant and candied fruit flavors dance upon the palate. The wine's balanced acidity and finely detailed tannins hint at its aging potential. We suggest full-flavored dishes like Osso Bucco.