

C A L I 3 5 1



2007 CALI 351 Napa Valley Cabernet Sauvignon

Vinification Notes:

The grapes were harvested from organically farmed vineyards located in Calistoga along the Silverado Trail. We harvested each of our vineyard blocks to small half-ton bins and fermented in small tanks and one-ton open top bins. After a three to five day cold soak, the grapes were inoculated and pumped over or punched down three times daily until near dryness, at which time they were punched down one to two times per day. At dryness, the wine was drained and pressed off the skins. We use a basket press to gently process the fermented grapes. The small lots were then aged separately for 22 months in barrels and blended four months before bottling.

Tasting Notes:

At first impression the 2007 Cabernet shows off ripe dark fruit and classic Napa Cabernet style. Dark and saturated in color, the wine opens up with ripe currant and blackberry, accentuated with cedar and spice. The palate is very rich, silky smooth with gentle acids, but also the verve to carry the fruit and give the wine length. It ends as a very mouth-filling, supple wine with balance.

Harvest Date(s): September 25th - October 16, 2007

Harvest Chemistry

Avg. Brix: 25.7 pH: 3.66 TA (g/L): 6.4

Technical Wine Notes:

Blend: Cabernet Sauvignon: 100%

New Oak: 75% Alc %: 14.7%

pH: 3.76 TA: 6.1 g/L RS: 1.1 g/L

9L Cases Produced: 252