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2007 CALI 351 Napa Valley Old Faithful Red Blend

Vinification Notes:

The Zinfandel grapes that make up the majority of this astounding blend come from our neighbors just south of our tasting room on Silverado Trail in Calistoga. They are a mixture of old and new vine grapes (around 40 years for the young vines and almost 100 years for the old!). The remaining components of this wine are Pinot Noir and Syrah. The Pinot is from the Carneros Appellation, while the Syrah is sourced from Knights Valley in Sonoma. The grapes were harvested 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 aged separately for 10 months in French oak barrels. Select barrels were selected for the final product and blended together just prior to bottling.

Tasting Notes:

A deep ruby and purple hue with floral notes of lavender and earthy notes of clay are followed by hints white pepper in the nose. It's an intricate wine showing layers of aroma and flavor, as good blends always do. This blend also highlights the elegance of an old-vine field blend while still remaining light and playful. Bright zingy fruit and vibrant acids give this wine a lively character on the palate. It is soft and gentle with sweet fruit such as spiced plum coming to the fore—and overall a balanced wine that can complement a wide assortment of dishes and cheeses.

Harvest Date(s): September 7th, 2007

Harvest Chemistry

Avg Brix: 27 pH: 3.86 TA (g/L): 4.9

Technical Wine Notes:

100% Barrel Fermented 20% New Oak Alc %: 14.5%

pH: 3.78 TA: 5.7 g/L RS: 1.4 g/L

9L Cases Produced: 250