

2007 Estate Élu Napa Valley Red Wine



Winemaker's Notes:

This blend illustrates with tremendous hues of purples and reds. Aromas of blackberry and black plum integrate with tight smoky oak, a note of anise and dark molassas. Flavors of blackberry and cassis follow with a dusty sense of terroir, bright vanillin oak and a structured espresso finish. This is an integrated blend with length, structure, and style. Enjoy!

Growing Season:

The season of 2007 was quite dry and mild. There was only one significant rain event during January and February, followed by dry and sunny months thereon. The nights were extremely cold prior to budbreak, but these conditions did relent and frost pressure was minimal. May presented nice sunny conditions which followed into June with one warm spell. Otherwise the summer growing period was mild, with the next heat spike not occurring until late in August. Overall this was a tremendous growing season, being dry and mild through the summer allowing slow even ripening with even and progressive flavor development.

Winemaking:

The fruit was harvested in the cool morning hours, then crushed to tank where fermentation commenced after a brief period of resting on skins. Warm fermentation temperatures were encouraged to achieve the desired color and structure for the wine before an extended maceration time on skins prior to final pressing.

Appellation: Napa Valley

Blend: 66% Estate Cabernet Sauvignon,
22% Merlot, 6% Malbec, 4% Petit
Verdot & 2% Cabernet Franc

pH: 3.66

Total Acidity: 6.0 g/L

Residual Sugar: <0.01%

Wine Alcohol: 14.5%