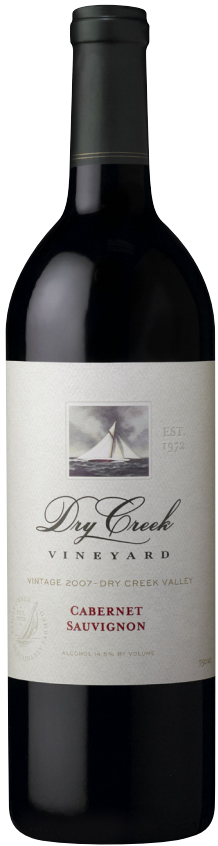


## 2007 CABERNET SAUVIGNON – DRY CREEK VALLEY



### HISTORY

Cabernet Sauvignon in the Dry Creek Valley is relatively undiscovered. Primarily known for Zinfandel, the valley actually has more Cabernet Sauvignon planted than any other varietal. The region's *terroir* provides unique aromas and flavors to our Cabernet Sauvignon grapes. Bright cherry and black berry fruit, framed by floral and spice elements, create wines that speak to the distinctiveness of our home appellation.

### GROWING SEASON

The 2007 vintage will go down as perhaps one of the finest vintages in the past 20 years. A near perfect set in the vineyard was followed by superb growing conditions in the early and late spring months. The weather remained warm and dry during the growing and harvest seasons, with moderate temperatures, allowing the grapes to achieve full maturity and flavor potential.

### WINEMAKER COMMENTS

The 2007 Dry Creek Vineyard Cabernet Sauvignon is classic Dry Creek Valley Cabernet. At first swirl, deep aromas of raspberry, sage and dried floral elements come forward. On the palate, these aromas combine with black cherry and chocolate creating a mouthful of silky, well-integrated tannins. With some airing, the wine fleshes out even more providing dimension, depth and length. The finish lingers on for more than a minute with fine tannins that are very elegant and structured. Truly a blockbuster wine from an incredible vintage!

**90 Points**  
*Wine Enthusiast Magazine*

**★★★★ - FOUR STARS  
HIGHLY RECOMMENDED**  
*Decanter Magazine*

**2006 Vintage**

**87 Points - TOP VALUE**  
*Wine Spectator*

**★★★★ - FOUR STARS**  
*Restaurant Wine*



RELEASE DATE	October 2010
BLEND	80% Cabernet Sauvignon, 11% Merlot, 5% Cabernet Franc, 2% Petit Verdot, 2% Malbec
APPELLATION	Dry Creek Valley
HARVEST DATES	September 24 – October 26, 2007
ALCOHOL	14.5%
BRIX	Average 24.8
FERMENTATION	20 days in fermenters (average) pumped over twice daily during fermentation. Extended maceration for DCV9 and Rafanelli Cabernet lots (3 – 4 weeks).
PH	3.73
TA	.59g/100mL
BARREL AGING	18 months in 48% French, 40% American, 12% Hungarian, and 30% new oak
SOILS	Mainly hillside fruit with both eastern and western facing sun exposure
VINE AGE	15 – 20+ years in age
YIELDS	3-4 tons per acre