



2007 Cabernet Sauvignon

Walla Walla Valley

Winemaker Notes

The 2007 Cabernet Sauvignon starts with appealing aromas of dark chocolate and purple violets as well as fully developed, dense flavors of dark fruit. Ripe, blackberry, black cherry and black beauty plums layer with cassis, beautifully balanced earthy notes and a hint of saddle leather. Polished tannins and a subtle, lingering finish create a stunning rendition of a classic Cabernet Sauvignon.

— Jean-François Pellet, Winemaker

The 2007 Vintage

The 2007 vintage remind us a lot of 2005, which we considered both as a classic Washington Vintage. Bud break started around the third week in April, and very warm, sunny days filled the summer. We had plenty of heat units to fully ripen the grapes. Then the weather cooled off a little earlier than usual, dropping into the 80s around the end of August. This cooling-down period maximized flavor development. The wines from the 2007 vintage have terrific fruit intensity, show great natural acidity and are beautifully balanced.



100% Estate
Sustainably Farmed

Wine Specifics

Varietal(s):	80% Cabernet Sauvignon, 10% Merlot, 5% Cabernet Franc, 4% Malbec, 1% Petit Verdot
Vineyard(s):	52% Pepper Bridge Vineyard, 48% Seven Hills Vineyard
Appellation:	100% Walla Walla Valley
Oak Program:	100% French oak; 52% new oak, 48% used oak
Time in Barrels:	21 months
Harvest Date(s):	September 13 through October 9, 2007
Brix at Harvest:	25.9
Total Acidity:	0.54 g/ml
pH:	3.79
Finished Alcohol:	14.1% by volume
Total Production:	2,744 9L cases & 60 cases of magnums
Bottling Date:	June 25-27, 2009
Release Date:	April 30, 2010