



Growing Conditions

2007 is already being heralded as one of the vintages of the decade. Here on California's Central Coast, the quality of the grapes and the resulting wines are "simply stellar". Cold winter months kept the vines in dormancy later than normal, delaying budbreak and flowering for a few weeks. Dry, semi-drought conditions and moderate temperatures throughout the summer produced gorgeously small, perfect clusters and berries that were balanced and flawlessly ripe at lower sugar levels. The relatively relaxed state of ripening allowed the fruit additional time to develop more aromatic and flavor compounds. The astounding result was grapes with tremendous concentration of flavors, highly developed tannins and lively acidity. Truly exceptional.

Tasting Notes

Beautifully-floral red and black fruit notes in the nose, with black cherry, raspberry, and even some black currants dominating. The forest floor component parts are also there, with mushroom, wet earth, chamomile, and mossy notes. The wine is savory, broad, and expansive with plush tannins and deep concentration that lingers. This wine should drink beautifully for up to 10 years.

Hazy red. Seductively perfumed aromas of wild strawberry, raspberry, dried flowers and white pepper, with a suave, smoky quality gaining strength with air. Deeply pitched red and dark berry flavors are complicated by smoked meat, rose and orange peel, with silky tannins adding support. Impressively fresh yet powerful, with strong finishing sweetness and lingering spice and floral notes. 92 points.

Josh Reynolds, International Wine Cellar #147

Production Notes

96 cases produced
Harvested September 29, 2007
14.4% Alcohol
100% Neutral French Oak
25% Stem Inclusion
Native Yeast for both Primary and Malolactic Fermentations
Not Fined and Not Filtered