



**THE 2007 VINTAGE:**

While the 2006 vintage was consistently warm from the start of the growing season all the way through harvest, the 2007 growing season was cooler than what we’ve experienced in previous years. Consequently, berry size was noticeably smaller, sugar levels were down slightly and alcohol percentages also dropped by a few points. Cooler temperatures also allowed for longer hang times which in turn often contributes to greater flavor development.

The end result, are muscular, tremendously structured wines. For fans of Big, Age-worthy, Powerful, Cabernet Sauvignons, this is the vintage for you! In our humble opinion, the 2007 vintage should yield fantastic Cabernets with tremendous potential for long-term cellaring.

**THE WINE**

Deep, Dark, purple-black in color. A intricate bouquet of dried dark fruits, licorice, currant, fig & roasted espresso are the hallmarks of our 2007 Cabernet. Focused on entry it displays a rich, full body with a chewy texture and great concentration. An expansive mid-palate adds to the overall enjoyment. An array of black fruit flavors, Belgian chocolate, warm vanilla spice and toasty oak underscore the complexity of this wine. Beautiful acidity and an impressive tannin structure should insure a long, graceful life.

**VINEYARD**

Vineyard Mgr.      Herrera Vnyd. Mgmt.  
 Appellation        Napa - Coombsville  
 Harvest Date        October 29, 2007  
 Harvest Brix        25.6  
 Yield                4.5 lbs per vine

**WINEMAKING**

Winemaker        Rolando Herrera  
 Varietal            100% Cabernet Sauvignon  
 Alcohol            14.5%  
 Aging                21 months  
 Type of Oak        French oak barrels.

**CASES PRODUCED: 850**