

RIDGELINE

MOUNTAIN VINEYARDS

2007 CABERNET SAUVIGNON ALEXANDER VALLEY



■ THE 2007 VINTAGE

A dry winter and warm, dry spring brought an early start to the 2007 growing season in Alexander Valley. Vines were less vigorous, setting a relatively small crop with clusters spread out along the vines to receive more sunlight on each berry. Benign weather throughout the summer and into harvest brought the red grapes for this wine to full maturity, and relatively cool nights resulted in exceptional color and flavor concentration. Because of this intensity and power the 2007 vintage is a good candidate for aging as it gradually opens up to express its full beauty.

■ VINEYARD DETAILS

Located in Sonoma County's renowned Alexander Valley appellation, the Ridgeline Vineyard spans over 900 vertical feet as it clings to the side of Oak Mountain overlooking the Russian River. Ridgeline comprises six unique blocks at elevations ranging from 300 to 1700 feet. The blocks for this wine were planted in 2000 to a mixture of Cabernet Sauvignon clones on three different rootstocks; vines were laid out with an east-west exposure for maximum sunlight and on a north-south vertical axis for ideal drainage. This orientation, combined with limestone soils threaded with interlacing natural mineral springs, provides remarkable conditions for cultivating site-specific, terroir-driven Cabernet Sauvignon.



■ WINEMAKING

Because the vineyard blocks ripen at slightly different rates, each was hand harvested separately over the course of several weeks in October. Picked at night, the fresh, cool grapes arrived at the winery to be de-stemmed, crushed, and immediately placed in small, temperature-controlled stainless tanks. The juice underwent a 15-day extended maceration period designed to extract color and flavor, and following fermentation the wine was gently racked to small, French oak barrels – a combination of new (65%) and seasoned (35%). The wines – kept separately by block until final blending -- aged for 24 months with twice yearly rackings. The final blend was assembled and bottled without fining.

■ TASTING NOTES

On the nose, the scent of cassis, blueberries and red currants mingles with sweet notes of toffee, cinnamon and milk chocolate. True to its Alexander Valley roots, the wine is smooth and supple on the entry, with bright red berry flavors and lively, natural acidity boosting the overall intensity. Soft, silky tannins provide texture and structure, while subtle oak notes of caramel and cedar linger long in the scrumptious finish. A classic single-vineyard Cabernet Sauvignon from our Ridgeline Vineyard.

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| <u>PRODUCTION:</u> 6,430 six-bottle cases | <u>VARIETAL COMPOSITION:</u> 100% Cabernet Sauvignon | <u>VINEYARD:</u> Ridgeline Vineyard, Alexander Valley |
| <u>HARVEST:</u> October 2007 | <u>COOPERAGE:</u> Aged 24 months in 100% French Oak (35% new) | <u>TECHNICAL DATA:</u> Alc. 14.5% by vol; RS: 0.03%; TA: 6.7 g/l; PH: 3.46 |