

2007 CABERNET SAUVIGNON ALEXANDER VALLEY

THE APPELLATION

Named for pioneer Alexander Cyrus, this appellation is located at the northern end of Sonoma County and runs 22 miles long, varying in width from two to seven miles. The area's rugged terrain is recognized as one of the New World's premier growing regions for Bordeaux varietals. The warmer inland temperatures of this mountainous region are cooled at night by the maritime air that flows from the coast up the Russian River, which winds from the north to the south of Alexander Valley. This daily convergence of temperatures creates a myriad of varying microclimates ideal for this variety, as world-class Cabernet Sauvignon grapes thrive along the rolling hillsides and all the way up the mountain ridges. The soil is shallow and rocky, adding impressive depth and concentration to the character of this variety.

THE WINE

Varietal Composition 85% Cabernet Sauvignon, 15% Merlot

Clones 4, 7, 8

Harvest Dates September 25-26

Average Brix at Harvest 25.8°

Barrel Aging 20 months in French oak (20% new)

Barrels Boutes, Saury and Gamba; air dried for three years

Bottling Date July 28, 2009

Alcohol 14.9%

Total Acidity 0.52g/100ml

pH 3.75

Production 1,879 cases

TASTING NOTES

The 2007 Alexander Valley Cabernet Sauvignon is a very approachable wine, with silky-soft, well-integrated tannins. This is a lovely, food-friendly wine, having incredible balance of fruit, tannins and acidity. The aroma/palate profile presents: raspberry cobbler, mocha, vanilla bean and anise, with subtle undertones of allspice and cinnamon. Drink now through 2020.

