



2007 Cabernet Sauvignon

Vineyard: The grapes were sourced from our E-5 Cabernet Sauvignon block, which was planted in 1989. This vineyard has a gentle southwest facing slope. The soil is silt loam. One of the best qualities of this older block is that the vine comes into balance on its own. Rarely yielding over 4 tons an acre. These vines produce elegant Cabernet that have good acidity.

Vinification: This fruit was hand harvested and fermented in 1 ton stainless steel fermentors. Daily punch-downs and pump-overs were used to extract the desired tannin from the wine. Yeast for this wine was BM4x4. Ferment temperatures were kept at 82 degrees or below during ferment.

Maturation: The 2007 Cabernet Sauvignon was 40% in new French and 10% in new American oak barrels. The remaining barrels were a blend of 2nd use American and French barrels. The wine was aged in barrel for 18 months before bottling.

Bottling: This wine was bottled on March 23rd, 2009. It was not fined and was gently filtered using a plate and frame filter down to .5 microns the day prior to bottling.



REGION	Yakima Valley AVA, Washington
VINTAGE	Since I began making wine in 2003, my favorite vintage, hands down, was 2007. There are a lot of reasons for this including our brand new production facility, but in all honesty you could not ask for better weather. There were relatively few heat spikes throughout the season. From June through the middle of September temperatures seemed to consistently be in the low 90's and upper 80's. This brought on ripeness earlier than normal (about 7 days), yet cool nights maintained the acidity. There were no real detrimental rain events in the vintage because all of the whites had been picked before the arrival of the first fall showers.
VARIETAL COMPOSITION	100% Cabernet Sauvignon
WINE ANALYSIS	15.4 % alcohol 9.3 g/L TA 3.7 pH
RESIDUAL SUGAR	Dry
CASES PRODUCED	355 cases
RELEASE DATE	April 25, 2009

Hand-Crafted By Winemaker:

Marion Z. Miller

- COLOR** Dark garnet purple.
- NOSE** Aromas of blackcurrant and pepper.
- PALATE** Flavorsome dark berries laced with black pepper and earthy cedar. Full-bodied w/ moderately chalky tannins.
- FOOD PAIRING** A rich wine for rich meats, such as lamb, venison, & beef. Also pairs with wild mushroom risotto & earthy grilled vegetables.
- PEAK DRINKING** Now through 2014.