



AIRFIELD

2007 Reserve Cabernet

Vineyard: The grapes were sourced from our E-5 Cabernet Sauvignon block. This vineyard was planted in 1989 and 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. The fruit for the Reserve Cabernet was enhanced by a product called 'extenday'. The extenday, is a white reflective tarp laid between the grape rows the 1st of August until harvest. We see great mouthfeel, darker fruit flavors, and enhanced brix with the use of this product.

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. The fruit temperature was kept at 82 degrees or below during ferment.

Maturation: The 2007 Reserve was 50% in new French oak barrels, while the remainder was a blend of 2nd use American and French barrels. The wine was aged in barrel for 18 months before bottling.

Bottling: The wine was bottled on March 22nd. No fining was done on this red and a gentle plate and frame filtration down to .5 microns was completed 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 are 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 then 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	97% Cabernet Sauvignon, 2% Merlot, 1% Malbec
WINE ANALYSIS	15.5 % alcohol 7.95 g/L TA 3.68 pH
RESIDUAL SUGAR	Dry
CASES PRODUCED	189 cases
RELEASE DATE	May 25, 2009

Hand-Crafted By Winemaker:

Marion Z. Miller

- COLOR** Deep garnet purple.
- NOSE** Complex bouquet of cassis, cloves, vanilla bean, and chocolate.
- PALATE** Full-bodied and well balanced with ripe flavors of black cherry and boysenberry. Smooth on the mid-palate with chalky tannins on the finish.
- FOOD PAIRING** Pairs beautifully with rabbit, goose, duck, lamb, and venison. Serve with patés, sharp cheeses, and bittersweet chocolates.
- PEAK DRINKING** Now through 2014