



## *Estate Reserve Cabernet Sauvignon*

**Vintage:** 2007

**Color:** Dark ruby red with purple along the edge

**Aroma:** Lots of sweet black fruit, ripe blackberries, Bing cherries, dark chocolate, ripe red rose and their crushed petals with hints of licorice and cigar box.

**Taste:** Sweet tannins with hints of cedar, coffee and chocolate cake. There is a great balance between fruit, oak and acid. Full bodied, powerful and rich. The smooth after taste and lingering finish should make this wine better for 12-16 years and then hold for another ten plus after that!

**The Year:** The 2007 growing season began dry with some very cold days and single-digit nighttime temperatures. The season continued dry, with about 60% of normal precipitation throughout the appellation. Temperatures were warmer than normal as winter continued into spring with resulting earlier budding, bloom and set in the vineyards across all varieties. The summer growing season continued on the mild to cool side, with few days topping 100 degrees even in the warmest locations in the appellation. There was a brief period of heat that spiked around Labor Day, the temperatures cooled and after several days. This heat spike added to the boost of sugar development that growers were looking for to complement the excellent acid structure developed in the white varieties.

**The Wine:** Conn Valley's Cabernets are made from 100% Estate grown grapes from the vineyards located at the winery site in Conn Valley. This vintage is a blend of numerous clonal varieties of Cabernet Sauvignon, each of which contributes to the character of the wine and adds complexity. Prior to blending and bottling, the 2007 vintage was aged in the hillside caves located on the Conn Valley Estate.

**Harvest:** October 1-25, 2007  
**Brix:** 25.4  
**TA/pH:** 0.76/3.68  
**Bottled:** August 2009  
**Released:** April 2010  
**Varietal:** 100% Cabernet Sauvignon, 100% Estate grown  
**Alcohol:** 14.9%  
**Appellation:** 100% Napa Valley, 100% 2007 Vintage