



Since the Anderson Valley is not warm enough to grow world-class Cabernet Sauvignon, we have always grown our fruit further inland -- at La Ribera Vineyards -- where the cooling ocean fogs are less common. We reserve the most rocky and alluvial soils at this location for our Cabernet. The vines struggle in this setting, resulting in low yields of grapes with exceptional flavor.

Five different clones of Cabernet Sauvignon were used including the selections 4, 6, 7, 21 and 337. These clonal selections contribute different flavors, color and tannin structure, which result in greater complexity in the finished wine. In the winery we handle each lot separately. We start with a cold soak to maximize color and flavor extraction with fermentation and pressing to follow. After the newly fermented wine is settled, we rack it to a mix of French, Hungarian and American oak barrels (25% new) where it was aged for 15 months.

The 2007 Cabernet Sauvignon nose exhibits lovely fragrances of blackberry, anise, currant and subtle hints of pine. The palate is rich with coffee, pepper, butterscotch and an earthiness that lasts through the long, graceful finish. The texture shows restrained tannin and a round mouth feel, which offers nice depth and concentration and should age well over the next ten years. This wine's profile can play well with heartier dishes that use herbs like rosemary, thyme, and basil. Ratatouille, just about any steak or even a hunk of Fiscalini cheddar cheese will make this wine even more of a pleasure to drink.

Harvest Dates: September 28 – October 24, 2007

Sugar at Harvest: 23.3 – 24.5 ° Brix

Alcohol: 13.9%

Total Acid: 0.60 g/100ml

Cases Produced: 4,139