



EST. 1904

SUSTAINABLY FARMED AND ESTATE GROWN

2007 RESERVE CABERNET SAUVIGNON
SONOMA VALLEY

This is a powerful wine with a sultry nose of blackberries, spice, and olives.

A big, dense, concentrated wine, our 2007 Reserve Cabernet Sauvignon is hand crafted from our windswept terraced vineyards high on top of Kunde Family Estate. The wine shows an amazing mix of aromas and flavors, from blackberries and spice in the nose to rich cherries, cassis, and dark chocolate on the palate. The dynamic fruit character is given greater complexity by the plush, chewy tannin structure that turns silky on the palate, ensuring ageability in the bottle for many years to come.

Appellation: Sonoma Valley, Kunde Family Estate **Clones:** Selections 4, 15, 341, Drummond, and Mount Eden

Yield: 2.7 tons per acre **Vine Age:** 9 to 14 years

HARVEST

Date: September 28 to October 11 Harvest Brix: 25.1°

WINEMAKING

In 2007, we experienced heat in the early Fall that pushed our white grapes to rapid ripeness, but our later-ripening Bordeaux reds were able to shrug off the heat and matured beautifully without excessive sugars.

Upon crushing, several of the lots had a 2 to 3 day cold soak while yeast was added to other lots the day after crushing. Longer pumpovers were used at the beginning of fermentation, with a few lots receiving delestage. As the tannins became full, the pumpovers were shortened. The wine was aged for 19 months in French, Hungarian, and American oak barrels (70% new), and bottled in August 2009.

WINEMAKER'S COMMENTS

High on the hillsides above Kunde Family Estate are several blocks of Cabernet Sauvignon and Petit Verdot that begin at an elevation of 800 feet, clinging to a steep slope that ends in a rock-strewn plateau some 400 feet above. The vines that live here are small and hearty; they have to be tough to send down their roots through all that rock! Although yields are low, the payoff comes in dark colored, concentrated fruit. This is a powerful wine, with a sultry nose of blackberries, spice, and olives. The flavors of cherries, cassis, and dark chocolate are held in a rich texture that comes from an excellent tannin structure. If it seems that we tend to rave about our vineyards, this delicious wine will show you why we do!



RELEASE DATE Fall 2010
RESIDUAL SUGAR..... Dry
TOTAL ACID0.61

ALC 14.2%
PH 3.64