

Winemakers Notes: 2007 Cabernet Sauvignon

Livermore Valley

Gold Medal – SF Chronical Wine Competition 2010

Description: Dark berry aromas of blackberries and sun ripened cherries. Well balanced oak, alcohol, fruit, subtle tannins and acidity on the palate. Medium body with evolving flavors makes this an enjoyable wine which will pair nicely with a variety of foods. This will become more full bodied with enhanced fruit characteristics with 1-3 years of bottling aging.

Varietals: 75% Galles Vineyard Cabernet Sauvignon

8% Triska Crane Ridge Vineyard Merlot

2% Mels Ranch Cabernet Franc15% Smith Ranch Petit Verdot

Cases Produced: 95

Harvest Date: October 11, 2007 (Cabernet Sauvignon)

25 Brix

Awards: Gold Medal- SF Chronicle Wine Competition

<u>Barrel Treatment:</u> Barrel aged for 19 months in 100% New Oak, 85% New French Oak and 15% New American Oak (Petit Verdot). 50% of the Cabernet Sauvignon barrels blend on June 22, 2008 and remaining 50% blended on January 10th, 2009. The earlier barrel blending provides a well integrated wine with nice layers and complexity. Bottled on May 25, 2009.

Vital Statistics:

TA .74 g/100ml

pH: 3.54

Al 12.5% Alcohol by Volume

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