

TEXTBOOK



“Fin de journée”

C A B E R N E T S A U V I G N O N N A P A V A L L E Y

• H I G H L I G H T S •

- Superb, mature mid-valley sites in prestigious Oak Knoll, Yountville and Spring Mountain AVA's
- Exemplary sustainable farming practices provided beautiful clusters with perfect flavor and balanced maturity
- Classic Bordelaise winemaking (handwork in vineyard, modest new French oak barrels, egg-white fining) partnered with beautiful Napa Valley Bordeaux varietals provides a bold but balanced result.

• V I N T A G E 2 0 0 7 •

Winter precipitation in 2007 was lower than in 2006 and we consider 2007 a drought year in many regards. After a moderate Spring and early summer a heat spike in August was followed by a welcome cooling trend in September and the vines ripened slowly through harvest leading to superb flavors and balance. It was a spectacular vintage for Napa Valley Cabernet Sauvignon.

• V I N E Y A R D S •

Our “*Fin de journée*” Cabernet Sauvignon comes from single vineyard sites located within the Oak Knoll, Yountville and Spring Mountain AVA's. Planted in the early 1990's these sites clonal material include Clones 4 and 337. The Oak Knoll and Yountville AVA's are cooler climates, have less rainfall and soils ranging from gravel to silty clay loams. The valley floor sites yield Cabernet Sauvignon with more structure and less flash than their warmer region brethren, and with a decidedly Bordelaise sensibility, witness some neighboring wines from Dominus and Grgich Cellars. The Spring Mountain site delivered great color, aromatics and high quality grape tannins.

Exemplary sustainable farming practices are employed in these sites and after veraison unevenly ripened bunches were hand culled which reduced yield to less than 5 pounds per vine (@ 3.75 tons/acre), low for the area.

Regional Composition: 100% Napa Valley (Oak Knoll, Yountville, Spring Mountain AVA's)

Varietal Composition: 89% Cabernet Sauvignon, 6% Cabernet Franc, 3% Merlot, 2% Petit Verdot

• F E R M E N T A T I O N A N D M A T U R A T I O N •

At harvest, hand-picked clusters were field sorted, and then hand-sorted at the winery between October 12 and October 18 at an average of 26 Brix. Cold soaking for 2 days in open-top temperature-controlled fermenters developed color and flavor in the absence of alcohol. Fermentation began spontaneously and several daily punchdowns kept the cap immersed in must and extracted superb flavor and structure. After 22 days on their skins the must was gently pressed into French oak barriques where it slowly completed its ML fermentation. Press fractions were discarded. Barrels were of the highest quality; 100% French, 30% new, three-year air dried, medium toast and handbent by Remond, Taransaud and Nadalié in France. A touch of Cabernet Franc added great acid structure while the Merlot and Petit Verdot contributed to aromatics leading to a classic “Bordeaux” flavor profile. Seventeen months barrel maturation with two hand rackings and one egg white fining integrated flavors and developed its wonderfully classic mouth-feel. We bottled twenty-six barrels.

We call this Cabernet Sauvignon “*Fin de journée*” (“at the close of the day”) to express when we most enjoy drinking it. We believe it is a “textbook” example of this noble variety grown in these outstanding appellations and that it can be enjoyed for several years to come.

pH: 3.65 TA: 0.62 g/100mL Alcohol: 14.0% Total Production: 26 barrels (620 cases) Suggested Retail Price: \$25.00

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