



# NOTRE VIN

## 2007 NAPA VALLEY CABERNET SAUVIGNON

### **Winemaker's tasting notes by May-Britt and Denis Malbec**

The 2007 Napa Valley Cabernet Sauvignon shows a beautiful garnet color along with delightful aromas of ripe blackberry, cassis, sweet orange and bitter chocolate that soar from the glass. Lush and powerful on the palate, with rich velvety texture and despite the big tannic structure this wine has impeccable balance and harmony with flavors of red cherries, toast and forest floor layered into the tense vibrant finish. A delight now but can be cellared for further enjoyment for the next 10-15 years.

### **Grape source**

The grapes for the Napa Valley Cabernet Sauvignon come from selected cooler hillside vineyards in the Napa Valley AVA, handpicked in 35 pound picking lugs between the 24<sup>th</sup> and the 26<sup>th</sup> of October.

### **Vinification**

Respect and protection of the fruit is our number one objective during the whole process. The grapes were hand-harvested early morning in our small picking lugs, de-stemmed and entirely hand-sorted on our state-of-the-art sorting tables prior to a 4-day cold soak at 37°F. The alcoholic fermentation and the extended maceration happened in our temperature controlled small tanks for a total of 4 to 5 weeks depending on the lots.

The wine was then barreled into 75 percent new French oak barrels in order to go through the malolactic fermentation and 18 months of ageing, at what time tasting, topping and racking the barrels became our duty until the bottling.

We did not fine nor filter the wine prior to bottling in order to keep it as expressive and balanced as possible.

### **Technical notes**

100 % Napa Valley

Blend of 85 % Cabernet Sauvignon, 13 % Merlot, 1 % Cabernet Franc and 1 % Petit Verdot

Harvest: October 24<sup>th</sup> to October 26<sup>th</sup>

Ageing: 18 months in 75 % new French oak barrels

Alcohol: 14.3 %

TA: 6.4 g/L

pH: 3.8

Production: 155 cases