



## 2007 CABERNET SAUVIGNON

### Rattlesnake Hills

**VINEYARD NOTES:** 2007 was a perfect growing year in the Rattlesnake Hills AVA with 2800 growing degree days. With only 4.5 inches of precipitation, there was no damage to the grapes from rain. 2800 degree days puts the Rattlesnake Hills AVA solidly in California Region II, the same as the Napa Valley. The Morrison Vineyard was planted in 1968 and is the oldest in the AVA. The old vines struggle to produce 2 tons to the acre.

### **TECHNICAL DATA:**

Appellation: Rattlesnake Hills  
Grapes: 100% Cabernet Sauvignon - Morrison Vineyard

### **Harvest:**

Dates: 9/27/2007 and 10/1/2007  
pH: 3.68  
Brix: 24.0  
T.A.: 6.8 g/l

### **Bottling:**

Date: 9/11/2009  
pH: 3.82  
T.A.: 6.3 g/l  
Alcohol: 13.8  
Sugar: dry  
Production: 113 cases

**Cellar Notes:** The wine was aged 2 years in new small French oak casks. This wine can be cellared for ten years. It will probably peak around 2012.

**Tasting Notes:** Big and fruity on the palate with integrated French Oak overtones and rich blackberry and black pepper notes on the nose.

**Accompaniments:** Screams T-Bone steak

**Serving Notes:** Serve room temperature 65°