



**Varietal**

67 % Cabernet Sauvignon  
28 % Merlot  
5 % Cabernet Franc  
100 % Rogue Valley

**Harvest Data (averages)**

10/9-10/29, 2007  
23.6 Brix  
3.49 pH  
6.5 g/L TA

**Bottling Data**

May 2009  
13.2 % Alcohol  
3.67 pH  
6.0 g/L TA

**Production**

869 Cases Produced  
Unfined and Unfiltered

**Grape growing:** The 2007 vintage was distinctive for being quite cool and a little late. Flavors developed slowly and at slightly lower brix levels than is common in Southern Oregon. Stylistically, the wine is a bit more “old world” in its texture and structure, firm yet elegant. Fruit from Evans Creek, Gold and Del Rio Vineyards contributed to this Bordeaux blend.

**Winemaking:** Sourcing several varietals from each vineyard, it is important to keep each lot separate through fermentation and aging. Each lot is fermented in small  $\frac{3}{4}$  ton bins, “punching down” the fermenting cap of skins twice daily and pressing after about two weeks, depending upon the temperature and rate of fermentation. After barreling down each lot the wines aged for just under twenty months in French oak and were blended and bottled unfined and unfiltered.

**Tasting notes:** Ruby red in color with attractive scents of red cherries, plums and fine herbs. Subtle influences of oak infused aromas and flavors are reminiscent of mocha and a hint of dark chocolate. The flavors are firmed by a tart cherry-like acidity and fine tannins.

December 2009