

2007 Cabernet Sauvignon

Sonoma County



**75% Cabernet Sauvignon, 10% Merlot, 6% Malbec,
5% Cabernet Franc, 4% Petit Verdot**

Copy on the back label: "Winemaking is a combination of art and science, cooking and chemistry. Like a memorable meal, it's first about the quality of the ingredients and then about interplay of flavors, textures and technique. The flavor focus of each varietal is at a different point on your palate. Cabernet forms the mid-palate structure. Merlot gives it more nose. Malbec fills in the lower back, like blackberries. Cabernet Franc adds a chocolate like experience at the top of your palate. Petit Verdot adds a touch of spice at the lower front. We made 600 cases."

The Vineyards: Eleven Sonoma County vineyards, under contract with Deerfield, supplied grapes for this blend. We've been working with each of them for years and know these vineyards intimately. The Cabernet was from Rancho Salina, Los Chamizal, and Ladi's vineyards. Their varied terroir, from mountain top overlooking Sonoma to foothills overlooking the Santa Rosa plain, contribute to the complexity of the Cabernet flavors, and structure. The Bordeaux varietals rounding out this Cabernet were from two vineyards each. This is more than a blend of varietals. It is a blend of places, distinctive and unique, each adding an important note resulting in a symphony of nose, taste and experience.

The 2007 Vintage is now considered the best of the 2000 decade. It produced wines with superior structure, super flavors and long tannins. The 2007s are long-lived wines if well made.

The Winemaking: Each lot was fermented and aged separately, like the stand-alone wine each could be. After triple sorting the hand-picked grapes, a fermentation protocol, from yeast selection, to temperature control, feeding, oxygenation, and maceration times was implemented for each lot. The vintage plays an important role in the protocol and adjustment decisions have to be made on the fly.

Vintification: We age our red wines longer in the barrel than any other American winery. No vintage responded to this better than the 2007s. The individual component wines were aged for 3 years in a combination of French, Hungarian and American oak barrels. Then the blend was constructed by taste and returned to the barrel for another year of aging. This not tamed the tannins and added nuances that only come from age. Wine ages better in a barrel than it does in a bottle.

Tasting notes: The color is deep, dark and brilliant. The nose is true to Cabernet with a bit of leather, currents and blackberries. The taste is bold, with long linear strokes from front to back. The tannin is definitively Cabernet typical without being obtrusive or dominant. All the elements are harmonious and integrated. You have to look for the oak; it is so much a part of the whole experience. The wine is dry yet gentle for a Cab.

At bottling: Alc. 13.4%, pH 3.75, T.A. 6.4g/L R.S. 0.009% Unfined.

Cross flow filtered before bottling, sterile bottled, Velcorin free. low histamine SO₂ at bottling 24 ppm, at release less than 12 ppm.

Bottled 600 cases, February 7, 2012. Released January 2013

Gold Medal, 8th Annual Cabernet Shootout - San Francisco

For more information: robert.rex@deerfieldranch.com

www.deerfieldranch.com www.cleanwine.info



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