

2007 CABERNET SAUVIGNON – HUERHUERO

The fruit for our 2007 Cabernet Sauvignon was selected from our Jardine and Huerhuero vineyards, which are planted on the premium clones 6, 15 and 337. All the fruit was handpicked at night in small lots to ensure perfect quality and ripeness. It was then destemmed and gently crushed into temperature controlled stainless steel tanks. To preserve varietal character, 45% of the lot was left as whole berries, with pumpovers taking place regularly to enhance color and tannin extraction from the skins. After pressing, the wine was racked into barrels to complete malolactic fermentation and aging.

TASTING NOTES

Color: Deep, brilliant garnet

Aroma: Intense rich, black fruit with undertones of oak, toast and coffee

Taste: A full-bodied, rich Cabernet Sauvignon with great structure and intense fruit; ripe dry tannins with a long focused finish

RECOMMENDATIONS

Serve at: 62° – 65° F

Enjoy now through 2016

Store in dark dry place at 55° – 65° F

Pairing suggestions: Flank steak, braised beef, hearty dishes or a pasta dish with mushrooms and caramelized onions

TECHNICAL NOTES

Harvest date	Brix ^o	Vineyard	Blend	
09.17.07	25.7	Jardine	Cabernet Sauvignon	35%
09.23.07 – 10.14.07	25.2	Huerhuero	Cabernet Sauvignon	51%
10.02.07 – 10.26.07	26.2	Huerhuero	Petit Verdot	14%

Aging: 18 months in predominately new French oak, with small amounts in American oak

Bottling date: 07.09.09

Release date: 11.01.09

Cases produced: 6,740

Alcohol: 14.5%

pH: 3.61

Total acidity: 5.9 g/l



M. Gubler

Matthias Gubler, Winemaker

An elegant, well balanced and juicy Cabernet Sauvignon