

WATERSTONE

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2007 STUDY IN BLUE RED WINE, NAPA VALLEY

Vintage

The 2007 growing season in Napa Valley began dry and warm, with early budding, bloom and set. Low spring precipitation, followed by a relatively cool summer, allowed good hangtime and associated flavor development. While cluster counts were normal, the dry season led to smaller berries and lower yields. Overall, the vintage is noted for great acid levels and outstanding quality.

Vineyards

Well-established hillside vineyards are the foundation of this wine, giving the finished blend its intense inner core of fruit. The Cabernet Sauvignon grapes were sourced from hillsides of Oakville, Rutherford and Spring Mountain District. Merlot was sourced from the Nichelini Vineyard in Chiles Valley, and the Syrah was drawn from Truchard Vineyards in northern Carneros.

Vinification

The grapes were hand picked at optimum ripeness. Following destemming, the grapes were stainless steel-fermented and received extended skin contact before being transferred to barrels. The wine was aged in small French oak barrels for 24 months (80% new barrels) where the wine completed malolactic fermentation. The wine was racked prior to bottling.


Tasting Notes

With its blue hues and pronounced blueberry aromas, this distinct blend (65% Cabernet Sauvignon, 25% Syrah, 10% Merlot) is a study in blue. Bordeaux varieties provide the framework, while Syrah transports the blend to a realm all its own. It's simply, Kind of Blue.



Technical Data:

Varietal Composition	65% Cabernet Sauvignon 25% Syrah 10% Merlot
Appellation	Napa Valley
Alcohol	14.8%
TA	0.61 g/100ml
pH	3.75
Oak Aging	24 months
Oak Cooperage	French oak, 80% new
Bottling Dates	January 6, 2010
Production	1050 cases



Philip Zorn, Winemaker