

P. O Box 6979 Napa, California 94581 www.waterstonewines.com

2007 CABERNET SAUVIGNON 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

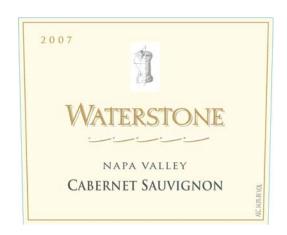
Well-established hillside vineyards are the foundation of this wine, giving the finished blend its intense inner core of fruit. The complexity and balance of this vintage was achieved through diverse sourcing, with a majority of grapes sourced from Oakville and Rutherford.

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 22 months (80% new barrels) where the wine completed malolactic fermentation. The wine was racked prior to bottling.

Tasting Notes

With its Bordeaux-like presence, this wine is deep, rich, and lingering. Firm, integrated tannins frame the concentrated, dark fruit (currant, black cherry, wild berry, plum.) Toasty oak and an earthy edge add to the wine's great complexity.



Philip Zorn, Winemaker

Technical Data:

Varietal Composition	80% Cabernet Sauvignon 16% Merlot 3% Cabernet Franc 1% Petit Verdot
Appellation	Napa Valley
Alcohol	14.8%
TA	0.59 g/100ml
pH	3.69
Oak Aging	22 months
Oak Cooperage	French oak, 100% new
Bottling Dates	January 11-14, 2010
Production	3972 cases