



2007 CABERNET SAUVIGNON “Stone Place”
Estate Old Vines Sustainably and Organically Farmed
One of the Top Vintages of the Decade

Vintage Notes: The 2007 growing season was perfect. Bud break, bloom and fruit set occurred a bit early and set the tempo for a very consistent ripening pattern throughout the vintage. The weather proved to be ideal from May through harvest, with warm, but not hot days, and cool nights. This contrast offered the grapes a perfect opportunity to build fully mature tannins and resulted in one of the finest growing seasons in the last decade.

Winemaking: With intimate access to the finest vineyard blocks at the Crocker Estate, Pam begins to build the wine in the vineyard. The old-vine heritage clone is the core substance and power for this Cabernet. Pam uses both cold soak must and post fermentation maceration techniques to gain the most for the mid palate and overall density. Barrel aged for twenty months in eighty percent new French oak. Minimal rackings, no fining, just the wine’s natural balance. One hundred percent Cabernet Sauvignon. Bottled aged for one year pre-release.

Winemaker's Notes: This wine comes from gravelly soil that originates from the lower slopes of the Mayacamas. This Cab is all about bringing out the extract of the soil. Look for a dense black/purple rim in the glass. Vibrant black currant and dark cherry are followed by raspberry, vanilla, lavender and stones. The mid-palate brings exotic notes of cocoa, espresso bean, dried lavender and rose petals, while moving into the finish with minerality, spice and cigar box. The 2007 vintage is young and concentrated and should evolve beautifully for the next decade and a half. Opulence, intensity and power are the hallmarks of our 2007 Cabernet Sauvignon.