

2007 Ciel du Cheval Vineyard Reserve Red Mountain AVA

Case Production: 84 cases bottled on July 02, 2009

Blend: 36% Cabernet Sauvignon
36% Merlot
28% Cabernet Franc

Analysis: pH-3.63 Total Acidity-0.62 Alcohol-13.96

Cooperage: The wine spent 22 months on 75% new French oak with the remaining 25% in second vintage French oak. Select barrels from the best forests of Boutes, Quintessence, Taransaud and Vicard cooperages.

Winemaking: Crushed gently and dropped by gravity into 1.5 ton bins, cold soaked 48 hours, then inoculated with a variety of yeasts, hand punched and pressed directly to barrel where the wine finished both primary and secondary fermentations.

Vintage: The arrival of hot temperatures in late spring and early summer was offset by cool nighttime temperatures all summer long and by cooler weather at harvest which maintained optimum natural acidity levels for extended hang times and balanced flavors.

Vineyard: Ciel du Cheval Vineyard located in the Red Mountain Appellation was the first vineyard planted on Red Mountain in 1972. Owner Jim Holmes farms the vineyard on this revered site and credits the success of Ciel du Cheval, which is French for Horse Heaven, to “dirt and climate, climate and dirt.”

Tasting Notes: Luxuriant aromas of dark cherry, subtle floral hints and sweet spiced blackberries open into a deep palate of dark fruits, chocolate covered pomegranate and opulent tannin. This wine excels by showing its rich structure and grip.