

## 2007 Sagemoor Vineyards Reserve Blend

**Case Production:** 182 cases bottled July 2<sup>nd</sup>, 2009

**Blend:** 44% Cabernet Sauvignon from Bacchus Vineyard  
28% each, Merlot and Cabernet Franc from Weinbau Vineyard

**Analysis:** pH-3.67      Total Acidity-0.63      Alcohol-14.63

**Cooperage:** 63% new French oak, with the remaining 37% second vintage French oak. Select barrels from the best forests of Taransaud, Boutes and Dargaud & Jaegle coopers.

**Winemaking:** Destemmed gently and dropped by gravity into 1.5 ton stainless steel bins, cold soaked 72 hours, inoculated with a variety of yeasts, hand punched 3 times daily 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:** Sagemoor Vineyards Group includes Sagemoor, Bacchus, Dionysus and Weinbau Vineyards. Bacchus is an esteemed site of old vine vineyards overlooking the beautiful Columbia River just north of Pasco, WA. Weinbau Vineyard is located on the Eastern edge of the Wahluke Slope AVA overlooking the Columbia River.

**Tasting Notes:** Aromas of ripe black cherry, and rose petals entwined with Asian spice. The wine is lush and intense on the palate with cherries and berries, toasty vanilla, and a rich dark chocolate finish that goes on and on.