



2007 CABERNET SAUVIGNON *North Coast*

BLEND

*Cabernet
Sauvignon 90%
Merlot 10%*

VINEYARD

The 2007 Arnold Palmer Cabernet Sauvignon was made from select vineyards throughout California's North Coast region. The heart of this cabernet sauvignon comes from Napa Valley's Oakville appellation, with the remainder sourced from vineyards in Lake County. We blended in ten percent Sonoma County merlot to soften the tannins of the wine, and enhance its overall complexity and balance.

WINEMAKING

The grapes were handpicked in the early morning then crushed, de-stemmed, and allowed to cold-soak at 50 degrees F for 72 hours. For added richness, color extraction and structure the grapes were pumped over twice a day. Shortly after the finish of fermentation the wine was gently pressed to help retain the fruit's elegance, balance, and style. The wine spent fifteen months in small French oak barrels, fifty percent new oak.

TASTING NOTES

The 2007 Arnold Palmer Cabernet Sauvignon has aromas of almonds and plump dark cherries. The flavors of the wine hint of mocha and spiced chai tea while filling the mouth with raspberry candy, dark chocolate, and espresso. The finish has elements of dark fruit, integrated with an elegant and rounded tannin structure.