



HIDDEN RIDGE

Cabernet Sauvignon 2007

HIDDEN LOT No. 1

VINTAGE: THE 2007 harvest began in the second week of October and ran until the end of the month (10th to 25th), with 11 separate picking days. Brix at harvest ranged from 24.6 to 29.0 depending on the block. Harvest was determined not by sugar, but by flavor and tannin development.

VINEYARD: The Hidden Ridge Vineyard lies within an enclosed valley on steep mountainside slopes with largely East and South exposures. The soils are a complex mixture of uplifted alluvium and decomposed volcanic material typical of the Mayacamas Range, and vary depending on site. The majority of the vineyard is terraced. Lean soils and steep slopes naturally limit vine vigor and give remarkably small-berried fruit. Although the vineyard is above the fog and sees warm days, the site is protected from the heat of the inland valleys and receives cooling early morning and late afternoon breezes that maintain a moderate growing temperature somewhat cooler than Spring Mountain directly to the East. This extended growing day at moderate temperatures gives the fruit well-developed tannins and rich texture while preserving the complex fruit characters lost in warmer locations.

WINEMAKING: A selection of the best barrels from the Ancient Slide and Uplifted Riverbed blocks of the Hidden Ridge Estate Vineyard were used to make this 2007 Hidden Ridge *Hidden Lot* wine. After a 4-day to 7-day cold soak, the fermentations lasted 3 to 4 weeks, and the new wines macerated on the skins a total of 40 to 50 days depending on the lot, then pressed to 85% new French Oak. Malolactic fermentation completed in barrel by February following harvest. The wines were racked 3 times during the 20 months they were in barrel and bottled unfiltered and unfiltered in August of 2009.

TASTING NOTES: Hidden Ridge Hidden Lot 2007 is a dense, complex wine showing flavors of tea, black currant, tobacco and clove, with a supple, velvety expression of blueberry, bramble, and spice. The wine drinks beautifully now with decanting, and will continue to develop for a decade or more.

VARIETAL: 100% Cabernet Sauvignon

VINEYARD: 100% Hidden Ridge Vineyard

HARVEST DATES: October 12 to 25, 2007

FINISHED ALCOHOL: 14.0%

TOTAL ACIDITY: 5.7g/L

PH: 3.75

TOTAL PRODUCTION: 2,000 9-Liter equivalent cases
(Packaged in 6 bottle cases)

RELEASE DATE: OCTOBER 2010



Visit Google Earth (38 29'50.95"N, 122 34'09.40"W)