



2007 PAHLMAYER PROPRIETARY RED NAPA VALLEY

TECHNICAL NOTES

Harvested:	September 6 to October 15, 2007	Vineyards:	Pahlmeyer Waters Ranch, Stagecoach & Rancho Chimiles
Bottled:	April 21, 2009	Composition:	85% Cabernet Sauvignon, 7% Merlot, 4% Cabernet Franc, 3% Petit Verdot, 1% Malbec
Alcohol:	15.2%		
Winemaker:	Erin Green		

WINEMAKING NOTES

The grape clusters were hand-sorted, and once de-stemmed, the berries were sorted again by hand on the way to tank. After four to five days of pre-fermentation cold maceration in small open-top fermentors, the fruit began 100% native wild yeast fermentation. Two to three weeks later, the fruit was gently pressed and moved to barrel where it finished primary and secondary fermentations. The wine continued to age in 79% new French oak – a combination of Taransaud and St. Martin barrels – for eighteen months. It was bottled unfiltered and unfiltered.

TASTING NOTES

“The 2007 Proprietary Red is at once restrained yet complex. Composed and intensely focused, it exhibits layer after layer of blackberry, cassis, anise, sweet cocoa, black cherry, blackberry preserves, extract, tar and cola. On the palate it is dense and concentrated with great weight and structure. Each layer lingers on and on. This wine is exceptional now and will only open further with time.” – Erin Green, Winemaker

RATINGS

Robert Parker, *Wine Advocate* #186, December 2009:

“Sensational... There is no doubting its extraordinary bouquet of subtle smoked meats, oak, mountain wild flowers, blueberries, blackberries, coffee, and cassis. Super-rich and full-bodied with noticeable, but stunningly sweet tannins, it possesses a rare minerality and definition, characteristics that seem to be found across the board in Napa’s 2007s. This dense, powerful red needs 3-5 years of cellaring, and should have 25 years of life ahead of it.” **96+ points**

***Wine Spectator*, September 30, 2010:**

“A rich, explosive style, packed with layers of currant, blackberry, wild berry and black cherry fruit woven together in a tight way. Full-bodied, turning supple and polished on the finish, where the fine-grained tannins are ripe and let the fruit flavors flow freely.” –/L **95 points**