



2007 PROPRIETARY RED WINE NAPA VALLEY

HARVESTED		September 6 - 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 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, the fruit began 100% native wild yeast fermentation in small open-top fermentors. Toward the end of fermentation, the fruit was gently pressed and moved to barrel where it finished fermenting. The wine remained in 75% new French oak – a combination of Taransaud and St. Martin barrels – for eighteen months. It was bottled unfinned and unfiltered.

TASTING NOTES

“The 2007 Proprietary Red is at once elegant, restrained and complex. Composed and intensely focused, it exhibits layer after layer of blackberry, cassis, anise, sweet cocoa, black cherry, blackberry preserves, extract, cola, and tar. 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

REVIEWS

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 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.” –JL **96 points**