

Cabernet Sauvignon



Vintage: 2007

Size of Lot: 841 cases

Components: 75% Cabernet Sauvignon (of this 25% is from Miller Estate and 75% from Waltz Vineyard), 15% Merlot from Waltz, 10% Cabernet Franc from Miller Estate.

Date Picked, Processed: October 1- October 22, 2007

Characteristics of Vintage: The 2007 vintage was very, very good, one I have called the vintage of a life time. While I was bowled over by '01 and '02 in this region, you might remember I eventually down-graded them to a 9 out of 10 after experiencing '05. So how do I put a number to '07? It was simply extraordinary. Perfect long cool dry spring. A smattering of moisture in July. Stressed vines focused on their progeny, my grapes. A harvest long and cool and clear and dry. Yes, I am extremely grateful to the climate, soil and temperature gods who gave me this opportunity for perfection in 2007, something I hope my 36 vintages of making wine on the east coast have prepared me for. Did I say that 2007 was very good?

Fermentation Temperature: Peak 85° F, Finished at 68° F.

Residual Sugar: 0.3%

Total Acidity: 0.58

Alcohol: 13.8%

pH: 3.70

Finishing: 15 months in French Oak. 100% malolactic fermentation

Winemaker Notes: *Deep red with blue color, forward complex nose of autumn leaves, fresh earth, currents, smoke, sweet vanilla, and milk chocolate raspberry. Medium bodied, the milk chocolate raspberry nose repeats in the mouth with cedar, fine grainy tannins and a reservation promising great things to come.*

CHADDSFORD WINERY