

Chambourcin Miller Estate



Vintage: 2007

Size of Lot: 126 cases

Components: 100% Chambourcin from the Miller Estate

Date Picked, Processed: October 18, 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: 72° F

Residual Sugar: 0.019%

Total Acidity: 0.62

Alcohol: 13.9%

pH: 3.69

Finishing: 13 months in American Oak. 100% malolactic fermentation.

Winemaker Notes: *Forward nose of furnace, smoke and fire. Medium body decorated like a maypole with streamers of red, white and blue fruits with dark chocolate ribboned through to a long vigorous finish.*

CHADDSFORD WINERY