

Essence



Vintage: 2007

Size of Lot: 74 cases

Components: 31% Miller Estate Cabernet Sauvignon, 22% Miller Estate Pinot Noir, 14% Miller Estate Barbera, 10% Miller Estate Cabernet Franc, 10% Chester Co. Syrah, 9% Waltz Vineyard Merlot, 4% Rohrer Sangiovese.

Date Picked, Processed: September 21 - October 24, 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: 85° F peak, 68° F finish

Residual Sugar: 0.1%

Total Acidity: 0.67

Alcohol: 13.9%

pH: 3.72

Finishing: Aged 12 months in French Oak, 100% malo-lactic fermentation.

Winemaker Notes: *Bright dark plum in the nose. In the mouth it has an elegant medium body refined with delicate, but noticeable, fine grainy tannins and clean acidity that whirl around the ripe plum, chocolate, coffee, toffee and a perfume mixed in with several fruits. I'm not sure if I have ever been so taken by how well each variety of grape in an unlikely but well-grown blend could accommodate each other's smells, flavors and textures, plus a noticeable signature of barrel aging. Compare to a vast landscape painting in which one looks not for the individual colors, but rather the complete picture that emerges.*

CHADDSFORD WINERY