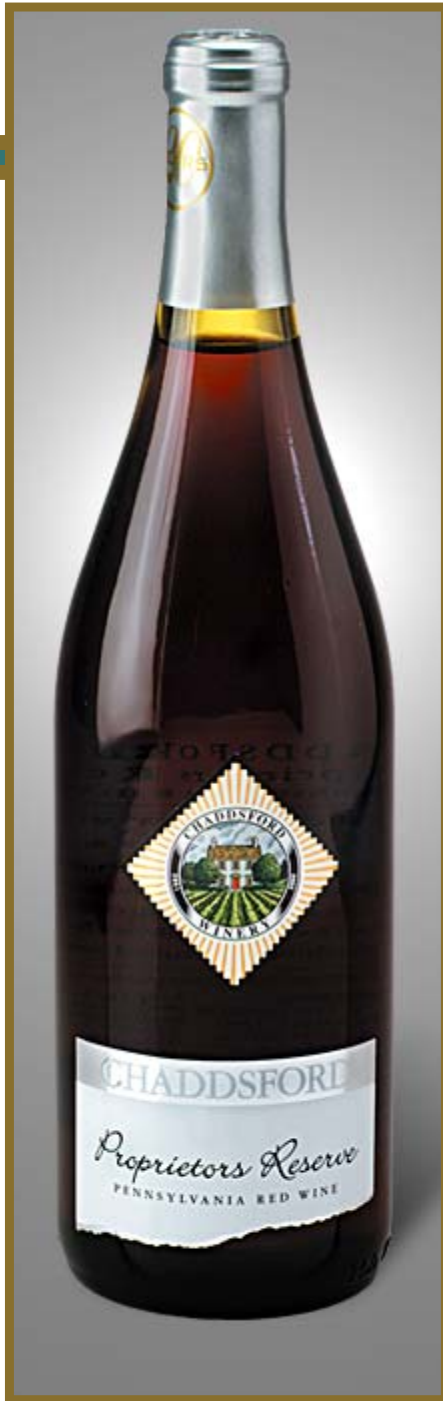


# Proprietors Reserve Red



**Vintage:** 2007

**Size of Lot:** 1640 cases

**Components:** 100% Chambourcin from Southeast Pennsylvania

**Date Picked, Processed:** October 21-November 2, 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:** 65° F.

**Residual Sugar:** 0.1%

**Total Acidity:** 0.65

**Alcohol:** 13.3%

**pH:** 3.72

**Finishing:** In contact with toasted American oak chips in primary fermentors and briefly during stainless tank storage. 100% malolactic fermentation.

**Winemaker Notes:** *Forward nose of smoke and almost sweet fruit of plums, blackberry and dark cherry. Medium body with flavors of violets, plums, vanilla and black cherry blossoming around a tight core of bright acidity. Long finish crying for delicate meats like roast chicken, duck or veal and an easy partner for tomatoes or other veggies. This vintage is killer.*

CHADDSFORD WINERY