

Rubino



Vintage: 2007

Size of Lot: 197 cases

Components: 50% Sangiovese from Rohrer, 30% Cabernet Sauvignon from Waltz Vineyard, 20% Syrah from Chester Co.

Date Picked, Processed: October 8 - 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: 0.1%

Total Acidity: 0.56

Alcohol: 13.9%

pH: 3.76

Finishing: 9 months in French and Hungarian Oak

Winemaker Notes: *Super-Tuscan style blend of Cabernet and Sangiovese. Mouth-filling vibrant young wine with cooked black cherry and a long dark carmel finish. Will translate to a refined powerful wine comfortable with a wide range of foods.*

CHADDSFORD WINERY