

## 2007 MERITAGE – SONOMA COUNTY



**92 Points, “BEST BUY”**  
*Wine & Spirits Magazine*

**87 Points, “ONE STAR”**  
*Connoisseurs’ Guide  
to California Wine*



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### HISTORY

Since the founding of our winery in 1972, we have advocated the artful blending of two or more Bordeaux varieties to achieve balance, finesse, and character in our red wines. In 1985, winery founder David Stare was the first vintner in California to produce a Meritage wine – the “Merit” of the vineyard coupled with the “heritage” of the vine. Meritage is, by definition, winemaker’s art and this wine represents that art form by using all five noble Bordeaux varieties to achieve depth and complexity.

### GROWING SEASON

The 2007 vintage will go down as perhaps one of the finest vintages in the past 20 years. A near perfect set in the vineyard was followed by superb growing conditions in the early and late spring months. The weather remained warm and dry during the growing and harvest seasons, with moderate temperatures, allowing the grapes to achieve full maturity and flavor potential.

### WINEMAKER COMMENTS

At first swirl, classic Bordeaux characters leap from the glass with cassis, black cherry, and peppery nuances evident. After several minutes, wonderful perfumed characters of rose petal, dried flowers, sage, and vanilla begin to mingle with the darker fruit elements. On the palate, the wine is rich and structured with excellent depth and silky, well integrated tannins. The finish is full bodied and seamless with an elegant mouthfeel.

RELEASE DATE	November 2010
BLEND	44% Cabernet Sauvignon, 27% Merlot, 14% Cabernet Franc, 11% Malbec, 4% Petit Verdot
APPELLATION	Sonoma County
HARVEST DATES	September 24 - October 26, 2007
ALCOHOL	14.5%
BRIX	25.5
FERMENTATION	Fermented 18 days at 85°F
PH	3.65
TA	.54g/100mL
BARREL AGING	20 months in French and American oak
SOILS	Varies with a combination of benchland and hillside
VINE AGE	20 years on average
YIELDS	4-5 tons per acre
RESIDUAL SUGAR	Dry