

T E A D E R M A N V I N E Y A R D S

C A B E R N E T S A U V I G N O N

O A K V I L L E

2 0 0 7

T A S T I N G N O T E S

Teaderman Vineyards 2007 Cabernet Sauvignon comes from our Oakville estate in Napa Valley. Aromas of dark fruit, dominated by warm blackberry and sugared cherry, are accented by black pepper, cedar box and anise. Vibrant acidity brightens the fruit character over the palate, and notes of black tea and strawberry rhubarb suggest a European sensibility. Supple tannins support the rich fruit over a lingering finish. Enjoy with roasted meats, grilled vegetables or an assortment of hard cheeses.

100% Cabernet Sauvignon

V I N E Y A R D

This is a single-vineyard wine sourced from our 14-acre estate in the renowned Oakville region of Napa Valley. The vineyard lies on the valley floor where it enjoys cool morning fog and the riparian influence of nearby Conn Creek. A gravelly streak runs through our property, giving us a diverse mix of gravelly and clay loam soils. The vines are dry-farmed for the first part of the growing season and then drip-irrigated following veraison. We manage our cordon-trained vines block by block, and harvest every row at peak ripeness.

V I N T A G E

The ideal 2007 growing season started with a dry winter followed by a warm, dry spring. Summer was steady, too, warm with few heat spikes. Grapes ripened evenly, and Cabernet Sauvignon developed good balance and a sophisticated, layered fruit expression. The crop was small and of exceptional quality.

W I N E M A K I N G

After we crushed and de-stemmed the fruit, we fermented it in stainless steel tanks and pressed the juice from its skins with a traditional basket press. The wine completed malolactic fermentation in French oak barrels (100% new), where it aged for 24 months, softening tannins and developing rich complexity. After bottling with minimal filtration, the wine was allowed to mature in bottle for another year and a half prior to release. The wine should continue to age well for some time, given its firm tannin structure.

Wine analysis: 0.60% total acid, 3.64pH and 14% alcohol by volume

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Varietal:
100% Cabernet Sauvignon

Aromas and Flavors:
Blackberry
Sugared cherry
Strawberry rhubarb
Cedar box, anise

Analysis:
Total acid: 0.60%
pH: 3.64
Residual Sugar: Dry
Alcohol: 14%

V I N E Y A R D S

100% estate-grown at Teaderman Vineyards in the Oakville AVA of Napa Valley

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W I N E M A K I N G

Gentle crushing and destemming
Fermentation until dry in stainless steel tanks
100% malolactic fermentation in-barrel for roundness on palate
Barrel-aged 24 months in new French oak
Bottle aged 1 ½ years prior to release

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~80 words

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~40 words

Teaderman Vineyards 2007 Cabernet Sauvignon, from our Oakville estate in Napa Valley, displays aromas of warm blackberry and sugared cherry accented by black pepper, cedar box and anise. Vibrant acidity brightens the fruit character over the palate. Enjoy with roasted meats, grilled vegetables or an assortment of hard cheeses.

~20 words

Teaderman Vineyards 2007 Cabernet Sauvignon, from our Oakville estate, displays aromas and flavors of blackberry, cherry and strawberry rhubarb supported by vibrant acidity.