

# LOT 205

## 2007 CABERNET SAUVIGNON

### TASTING NOTES

The 2007 Cabernet Sauvignon was produced primarily from a vineyard on the eastern end of the Lodi growing area (82%), where rolling hills and more gravelly soils produce wines that are among the best in the region. This rich, full-flavored wine, with its accessible texture and plum/fig fruit was combined with a classic Lake County Cabernet from the prestigious Red Hills Appellation (14%), which offers great density, focus, and plenty of cassis, and cedar to the blend. Lastly, we added a fraction of Cabernet from Paso Robles (4%), which enhanced the blend with its touch of fresh blackberry fruit and mocha richness.

All three of the components were American oak aged for six months, a bit more than a third of it with heavy toast. The blend was made in early May 2008 and bottled unfinned two weeks later.

The wine offers a deep garnet color, along with primary aromas of plum, fig, cassis and grace notes of anise and oak spice. On the palate, it is ripe, with plenty of depth; its fruit character is keynoted by lush and generous plum and berry character framed by smoky oak. Lot 205 Cabernet Sauvignon is an excellent match for virtually any red meat preparation, as well as for game, poultry, and full-flavored cheeses.

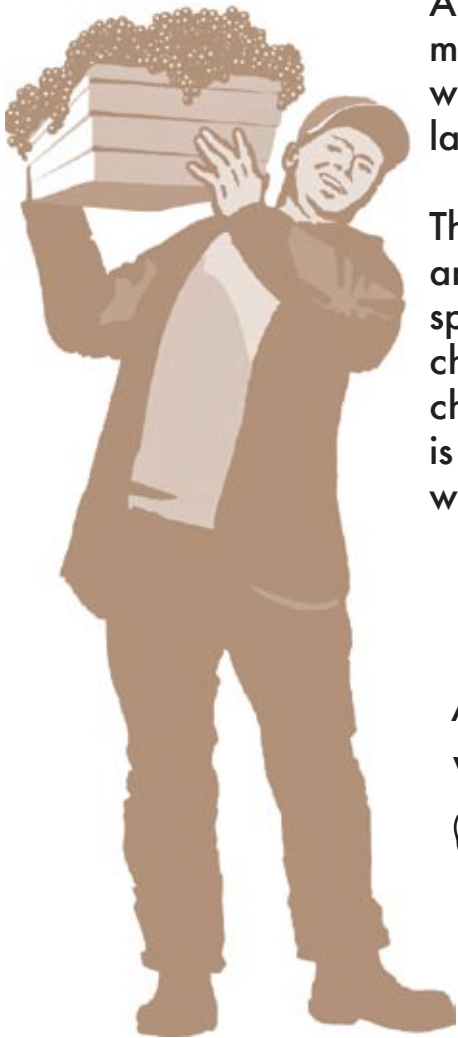
Alc. 13.95% by vol.

TA 0.61g/100ml

pH 3.57

Winemaker

*Paul Mason*



*California Wine With A Twist!*

