



Éloge

Vintage: 2007

Color: Dark Ruby

Aroma: Extraordinary aromas of mocha, violets, chocolate, cedar and black stone fruits perfume from your glass with just the right amount of oak to balance.

Taste: The Éloge is a consistently outstanding Napa Valley Bordeaux Blend! Extraordinary aromas of mocha, violets, chocolate, cedar and black stone fruits perfume from your glass with just the right amount of oak to balance. Your first sip will be more fruit forward with juicy ripe blackberries, but quickly followed by some coffee bean spice, chocolate covered cherries, and layers of concentrated dark fruit flavors. There are great fruit and oak tannins that give a sweetness due to the short tannins making this a very approachable blend. Once you swallow, you will keep on enjoying this wine for another 2-3 minutes due to its long, lingering finish! This wine should only get better with age....please enjoy it for another 10-14 years!

The Year: The 2007 growing season began dry with some very cold days and single-digit nighttime temperatures. The season continued dry, with about 60% of normal precipitation throughout the appellation. Temperatures were warmer than normal as winter continued into spring with resulting earlier budding, bloom and set in the vineyards across all varieties. The summer growing season continued on the mild to cool side, with few days topping 100 degrees even in the warmest locations in the appellation. There was a brief period of heat that spiked around Labor Day, the temperatures cooled and after several days. This heat spike added to the boost of sugar development that growers were looking for to complement the excellent acid structure developed in the white varieties.

Harvest: September 28, 2007 – October 25, 2007

Brix: 25.1

TA/pH: 0.72/3.60

Bottled: August 2009

Released: September 2010

Varietal: 65% Cabernet Sauvignon, 25% Cabernet Franc, 7% Petit Verdot, 3% Merlot

Alcohol: 14.8%

Appellation: 100% Napa Valley, 100% 2007 Vintage