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Wine: **2007 SummitVine Ranch Cabernet Sauvignon**

Harvest:	Hand-picked on October 6, 2007
Appellation:	Diamond Mountain District Appellation, Napa Valley
Varietal Composition:	98% Cabernet Sauvignon, 2% Merlot
Brix at Harvest:	26.3 Brix
PH:	3.62 pH
Total Acidity:	6.8 g/L
Crush:	100% whole berries
Pre-fermentation:	2 day cold soak at 50 degrees F
Fermentation:	7 days primary, malo-lactic fermentation in barrel
Peak Temperature:	93-94 degrees F
Aging:	22 months in barrel
Oak:	100% French oak, 45% new for the vintage consisting of Allier, Tronçais, and Center of France Forests, medium and medium plus toast
Bottled:	September 1, 2009
Produced:	561 cases 750 ml, plus 6- 1.5L, cases produced
Release Date:	November 1, 2010

Winemaker's Notes:

SummitVine Ranch Vineyard is high above the Napa Valley floor, at 1800 ft elevation in the Diamond Mountain District. Bold, rich, intense, with ripe cassis, creamy vanilla and touches of espresso, mocha, dried currant, mineral, sage and cedar opening up to full, black cherry aromas. Full-bodied and well-structured, with concentrated blackberry and black currant flavors and mineral, earthy tannins that give the flavors traction and provide a long, complex and dense finish.

Finished Wine Statistics:

Alcohol: 14.7% Ph: 3.65 pH TA: 5.4 g/L