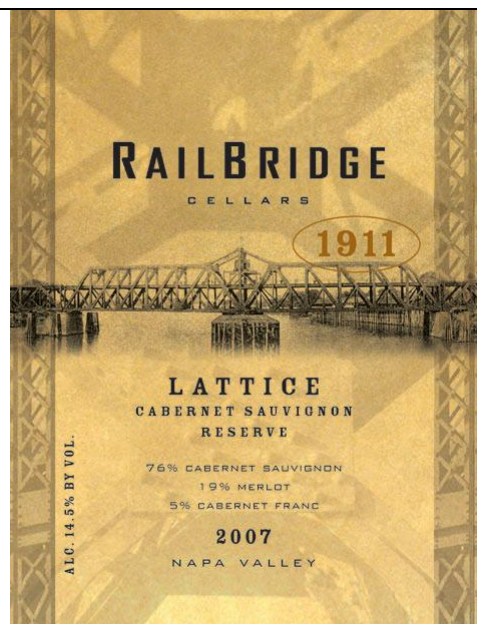




2007 LATTICE CABERNET SAUVIGNON RESERVE



VARIETAL:	76% CABERNET SAUVIGNON, 19% MERLOT, 5% CABERNET FRANC
APPELLATION:	NAPA VALLEY, OAK KNOLL AVA
ALCOHOL:	14.5%
T.A.:	0.67 G/100ML
PH:	3.56
BRIX AT HARVEST:	23-24.5°
ML:	75%
BARREL REGIME:	100% FRENCH, 30% NEW
BOTTLING DATE:	4-11-2011
AGING POTENTIAL:	8 YEARS FROM VINTAGE
PRODUCTION:	630 CASES
FOOD PAIRING:	GRILLED MEATS, PRIME RIB, BRAISED MEATS, BEEF SPARE RIBS, WILD GAME
SUGGESTED RETAIL:	\$24.50

FERMENTATION DESCRIPTION

- CRUSHED WITH THE ROLLERS WIDE TO MINIMIZE THE AMOUNT OF BROKEN FRUIT
- COLD-SOAKED FOR TWO DAYS
- ENDOFERM BDX WAS THE MAIN STRAIN OF YEAST USED
- FERMENTATIONS LASTED 10 TO 14 DAYS
- WINES UNDERWENT EXTENDED MACERATION FOR 2 – 5 DAYS ONCE FERMENTATIONS WERE DRY
- WINES WERE PRESSED TO 1.5 BAR AND FRACTIONS WERE COMBINED AS NO ASTRINGENCY WAS DETECTED
- WINES WERE SETTLED FOR 8 – 10 DAYS AND RACKED INTO BARREL

AGING DESCRIPTION

- WINES WERE AGED IN FRENCH OAK BARRELS WITH A MIXTURE AS FOLLOWS:
 - 20% NEW AND 80% 18-MONTH OLD (SEGUIN MOREAU, ST. MARTIN, TARANSAUD, ST. VICARD, T.W. BOSWELL, AND NADALIE)
- BARREL AGED FOR 30 MONTHS

WINEMAKER TASTING NOTES

THE 2007 LATTICE IS AN AMALGAMATION OF THREE BORDEAUX-STYLE VARIETALS THAT WERE AGED FOR TWO AND A HALF YEARS IN FRENCH OAK. THE BLEND OF THESE VARIETALS PROVIDES A RICH WINE WITH SOFT SUPPLE TANNIN AND THE AROMAS AND FLAVORS OF RED BERRY FRUIT, RIPE FIG, FRESH TOBACCO AND BLENDED SPICES.

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