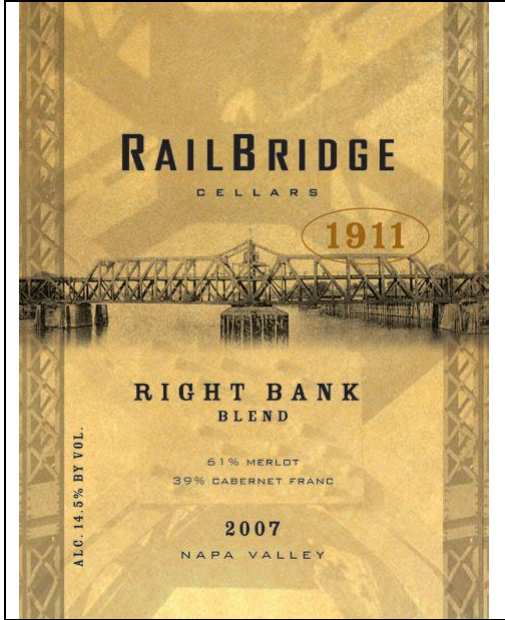




2007 RIGHT BANK



VARIETAL:	61% MERLOT AND 39% CABERNET FRANC
APPELLATION:	NAPA VALLEY, OAK KNOLL AVA
ALCOHOL:	14.7%
T.A.:	0.64 G/ML
PH:	3.55
BRIX AT HARVEST:	23-24.5°
ML:	75%
BARREL REGIME:	100% FRENCH, 30% NEW
BOTTLING DATE:	4-11-2011
AGING POTENTIAL:	7 YEARS FROM VINTAGE
PRODUCTION:	100 CASES
FOOD PAIRING:	GRILLED MEATS, WILD GAME, BRAISED MEATS, HARD CHEESES, BLUE CHEESE
SUGGESTED RETAIL:	\$25.50

FERMENTATION DESCRIPTION

- A) CRUSHED WITH THE ROLLERS WIDE TO MINIMIZE THE AMOUNT OF BROKEN FRUIT
- B) COLD-SOAKED FOR 15 HOURS
- C) IGV D254 WAS THE MAIN STRAIN OF YEAST USED
- D) FERMENTATIONS LASTED 10 TO 12 DAYS
- E) WINES UNDERWENT EXTENDED MACERATION FOR 2 – 5 DAYS ONCE FERMENTATIONS WERE DRY
- F) WINES WERE PRESSED TO 1.5 BAR AND FRACTIONS WERE COMBINED AS NO ASTRINGENCY WAS DETECTED
- G) WINES WERE SETTLED FOR 10 - 12 DAYS AND RACKED INTO BARREL

AGING DESCRIPTION

- A) AGED IN FRENCH OAK BARRELS WITH A MIXTURE AS FOLLOWS: 1. 20% NEW AND 80% 18-MONTH OLD (SEGUIN MOREAU, TARANSAUD, AND T.W. BOSWELL)
- B) BARREL AGED FOR 30 MONTHS

WINEMAKER TASTING NOTES

THE RIGHT BANK OF THE DORDOGNE RIVER IN BORDEAUX, FRANCE, HAS CULTIVATED RICH MERLOT AND CABERNET FRANC FOR CENTURIES. IN THIS TRADITION, WE SELECTED THE FINEST GRAPES FROM THE NAPA VALLEY, PRODUCED A WINE OF EXCEPTIONAL QUALITY, AND AGED THEM IN FRENCH OAK BARRELS FOR TWO AND A HALF YEARS. THE WINE HAS A RICH CHALKY TANNIN TEXTURE WITH A BLEND OF FRESH RASPBERRY AND BLUEBERRY AROMAS AND FLAVORS WITH A CHOCOLATY FINISH.