

## *2007 Mauritson Sonoma County Cabernet Sauvignon*



Production: Approximately 1,457 cases

Appellation: Sonoma County

Composition: 84% Cabernet Sauvignon, 8% Malbec, 7% Cabernet Franc,  
1% Petit Verdot

Vineyards: Rockpile Buck Pasture, Rockpile Gloeckner, Dry Creek Cabernet Block 3,  
Alexander Valley Cabernet Block D

Alcohol: 14.5 % by volume

Aging: 22 months in oak barrels  
90% French  
10% American

### **Winemaker Notes**

The 2007 vintage was a prototypical California harvest and the reason why people love California Cabernet Sauvignon: the wines are rich, ripe, structured and opulent. It was a relatively warm growing season without the major temperature swings that we normally see. The crop size was average to above average. The fruit ripened beautifully with ample hang time. The resulting wines have ripe fruit and ripe tannins, yielding silky smooth wines that will cellar generously for the next decade.

The 2007 Mauritson Sonoma County Cabernet is explosive in the nose. Ripe red fruit jumps out of the glass accented with aromas of dust, cassis, vanilla, and hints of mineral. On the front palate, the wine is both juicy and serious. The lush fruit gives way to tobacco and sweet oak. The fine grained nature of the tannins begins to present itself. At first the mouth feel is broad and sweeping, but as the wine moves back on the palate, it gains focus, finishing with full tannins. There is nothing astringent or overpowering about the wine, yet the delicacy and complexity can not fully be appreciated until after the last sip is gone. Please enjoy this responsibly over the next 7 to 10 years.

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