

TOLOSA

2007 CABERNET SAUVIGNON PASO ROBLES

VINEYARD NOTES

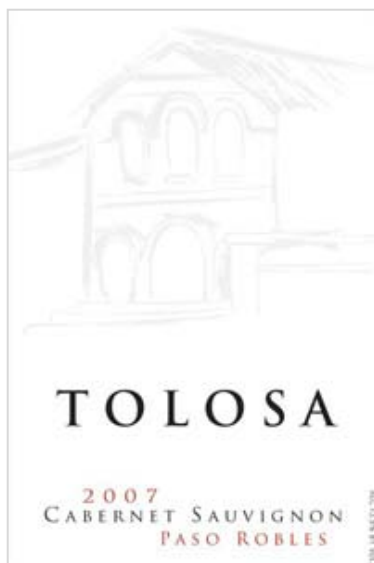
The grapes for our Tolosa Cabernet Sauvignon come from several select vineyards within the Paso Robles appellation. A cold, dry winter started the 2007 growing season and resulted in early bud break. Mild temperatures in spring and summer provided a consistent climate for canopy growth. For the second consecutive year, the vines produced small clusters and berries, resulting in yields lower than normal. The resulting Cabernet Sauvignon has exceptional color and fruit flavor. Summer temperatures remained in the mid 90's throughout the harvest season allowing us to pick each vineyard at its optimal flavor development. The outstanding quality of the 2007 vintage is evident in the wine's density and distinctive varietal and regional expression.

WINEMAKING NOTES

The harvesting of the grapes for our Tolosa Cabernet Sauvignon occurred during a two-month period between September and November. All of the vineyards selected for this blend were fermented and kept separate, allowing us to evaluate the quality and unique flavor profile of each vineyard. The final blend is the result of a series of blending and tasting evaluations of these individual vineyards. The wine was aged for 12 months in a combination of French and American oak barrels prior to bottling to create the distinctive profile of our wine.

TASTING NOTES

Enticing aromas of black currant, black cherry, and cassis along with nuances of cream soda and toasty oak tantalize the nose. Flavors reminiscent of black berry preserves and cassis are accentuated by nutmeg and all spice to fill the palate. The broad balanced tannins and toasted vanilla notes of sweet oak give this wine its velvety feel on the palate and enhance the long lingering finish.



- ✘ **Varietal:**
84% Cabernet Sauvignon, 9% Merlot, 5% Syrah, 2% Petite Sirah
- ✘ **Appellation:**
Paso Robles AVA
- ✘ **Brix at Harvest:**
25.0° – 26.0°
- ✘ **Total Acidity:** 5.92 g/L
- ✘ **pH:** 3.7
- ✘ **Alcohol:** 13.9%
- ✘ **Vinification:**
Stainless steel fermented Malolactic fermentation in stainless steel tanks and barrels
- ✘ **Cooperage Used:**
Billon, Cadus, Damy, D & J, Remond, Saury, Vicard
- ✘ **Barrel Aging:**
12 months in combination of French and American oak
- ✘ **Bottling Date:**
July 2009
- ✘ **Aging Potential:**
3+ years
- ✘ **Retail Price:** \$19.00