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DUTCHER CROSSING WINERY INTRODUCES A 100 PERCENT CABERNET
The 2007 Cabernet Sauvignon, Cooney Vineyard, Alexander Valley

HEALDSBURG, CA, September 2010 — Dutcher Crossing Winery is introducing the 2007 Cabernet Sauvignon from Cooney Vineyard in Alexander Valley, a 100 percent varietal wine. “It is really a re-introduction,” said proprietor Debra Mathy, “as the Nevins Vineyard was purchased by Gary and Marie Cooney in 2007. We are continuing our winemaking tradition with the Cooneys and this wonderful vineyard.” Although Dutcher Crossing is known for its blended varietal vineyard designated wines, this is an exception. Debra Mathy usually prefers blended wines, but for her the Cooney Cab is a comfortable, satisfying and pleasing wine. “Enjoying this wine is like crawling under flannel sheets,” she explained. “It has a big, lovely mouth feel.”

Rising above the east side of the southern Alexander Valley at an elevation of 900 feet, one of the highest elevations in the valley, the 4-acre block designated to Dutcher Crossing fruit sits on the ridge top with a view of the valley and nightly sunsets. “Most people work hard to leave a farm,” said Alabama native Gary Cooney. “I have worked hard all my life to get on a farm.”

Cooney is in the energy insurance business. He and his wife, Marie, fell in love with Sonoma County wine country and are committed to producing quality grapes and have invested in upgrading the vineyard. “We have a great heart for winegrowing and want to be successful members of the winegrowing community,” said Cooney. Not only is the site visually beautiful, the soils are ideal

for growing Cabernet Sauvignon. The terrain is an uplifted ancient rocky river bed, geologically shunted perfectly toward the south and southwest, capturing the day's setting sunlight. The river rock was combined with volcanic soil and obsidian glass in a huge landslide, occurring geological eons ago.

According to winemaker Kerry Damskey, the 2007 vintage was the middle year of a 4-year semi-drought period in the North Coast—not a bad thing for Cabernet. It was also a growing season that was known for its split personality. After an early bud break in March, a dry spring and a steady summer of warm days and cool, foggy nights, the ideal growing weather suddenly shifted. Late in August and early September, the fog disappeared and the temperatures climbed into the high 80s to high 90s for about 10 days straight. Just as suddenly, heavy fog rolled back in on September 7 and an extended cooling trend began. The first storm arrived in mid-September, giving cloudy days with sporadic showers, slowing ripening. Sun and temperatures in the 80s returned the last week of September. With the cooler temperatures, the Cabernet Sauvignon had plenty of time to “hang out” and ripen at a nice even pace. “It was a small crop combined with small berries, producing one of or most concentrated Cooney/Nevins Vineyard Cabernets ever,” said winemaker Kerry Damskey. “We picked the grapes on October 5, with a concentrated Brix of 28 degrees.

Fermented in small open-top tanks, the wine had 28 days of skin contact and spent two years in small oak barrels—50 percent new French Nevers and the rest Center France oak barrels from five different coopers. “This wine is a real winner,” stated Damskey. Gary Cooney agrees, as he believes the grapes are so good because they are “happy grapes.” After selling the fruit to Dutcher Crossing, he turned around and purchased two barrels of the wine. Deep, dark purple black in color, the aroma is classic Cabernet with scents of sweet cedar framed with complex dark-skinned berry character. In the background are hints of anise and a little (good) smoke. The flavors are luscious, very stylish and elegant. “This is a keepsake wine poised for wonderful enjoyment,” said Damskey.

Not for the faint of heart, the wine is over 15 percent alcohol, but is so well balanced it is not dominated by it. The 2007 Cabernet Sauvignon from Cooney Vineyard in Alexander Valley is available for \$43/bottle at the winery and through the website at <http://www.dutchercrossingwinery.com>.

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