

2007
Cooney Vineyard
CABERNET SAUVIGNON
Alexander Valley

THE VARIETY AND VINEYARD

In 2007, Bruce and Sindy Nevins sold their beautiful Alexander Valley hillside estate to Gary Cooney. We have continued our winemaking tradition with this wonderful vineyard with only a name change. Rising above the east side of the southern Alexander Valley at an elevation of 900 feet, the soils are uplifted ancient rocky river bed, geologically shunted perfectly towards the south and south west, capturing the day's setting sun. This river rock, combined with volcanic soil and obsidian glass were mixed together in a huge landslide which occurred in the area, geological eons ago.

THE VINTAGE

The 2007 vintage was the middle year of our four year semi-drought period in the north coast. Not a bad thing for Cabernet. A small crop combined with small berries produced one of our most concentrated Cooney/Nevins Vineyard Cabernets ever. Picked on October 5th with a concentrated brix of 28, some good things were about to happen in the fermenter.

THE BLEND

100% Cooney Vineyard Alexander Valley
Cabernet Sauvignon

WINEMAKING

Open Top Tank with Punch down Fermentation
28 days Skin Contact (5 days Cold Soak)
24 months In Barrel
50 % New Oak Barrels utilizing Five Coopers

THE WINE

This wine is a real winner! Let's start with the color which is deep and dark purple black in intensity. The aroma is classic, almost Napa in character. Wonderful scents of sweet cedar framed with a most complex dark skinned berry. In the background are hints of anis and a little (good) smoke. The flavors of our 2007 Cooney Vineyard Cabernet are luscious, very stylish and elegant. This is a keepsake wine poised for wonderful enjoyment.

THE STATS

Alcohol: 15.7%
Total Acidity: 5.9 grams/Liter
pH: 3.78
Residual Sugar: Nil

Winemaker: Kerry G. Damskey
Production: 361 Cases
Date of Bottling: December 2009
Retail: \$43/btl