

2007
Proprietor's Reserve
CABERNET SAUVIGNON
Dry Creek Valley

THE VARIETY AND VINEYARD

Our goal at Dutcher Crossing Winery is to produce a Cabernet Sauvignon/Syrah blend that brings out the best attributes of Cabernet grown in Dry Creek Valley. Our Proprietor's Reserve line of wines utilize our own Estate vineyards in addition to surrounding notable vineyard sites, allowing for blending versus a particular vineyard site as the signature of each wine.

THE VINTAGE

Dry Creek Valley was experiencing a mini drought in 2007. Winter rains were similar to those in 2006, short of the norm with an early bud break in March. For Cabernet Sauvignon, extended hang time into late autumn is a good thing. Edgy native aromas of pencil shavings give way to sweet cedar and cigar box. The 2007 vintage at Dutcher Crossing was considered a very good one, producing wines of merit and definition.

THE BLEND

81% Estate Dry Creek Valley Cabernet Sauvignon
5% Taylor Vineyard Dry Creek Valley Syrah
14% Preston Vineyard Dry Creek Valley Syrah

WINEMAKING

Open Top Tank with Punch Down Fermentation
21 days Skin Contact (4 days Cold Soak)
Yeast: L2226 (A Rhone Valley isolate)
20 months In Barrel
50% New American Oak Barrel

THE WINE

Deep with color hues of dense purple and black, our 2007 Proprietor's Reserve Cabernet Sauvignon is showy and sophisticated. In the nose are voluptuous aromas of dark black cherry framed with cedar, vanilla and hints of smoky anise. On the palate are enjoyable mouth filling flavors of black fruits, framed with balanced sweet oak and a wonderfully long and pleasant finish.

THE STATS

Alcohol: 14.99%
Total Acidity: 7.1 grams/Liter
PH: 3.76
Residual Sugar: nil

Winemakers: Kerry G Damskey
Production: 1,430 Cases
Date of Bottling: December 2009
Retail: \$29/btl