

2007
Taylor Reserve
CABERNET SAUVIGNON
Dry Creek Valley

THE VARIETY AND VINEYARD

Our Taylor Reserve has always been one of Dutcher Crossing's flagship wines. The Taylor Reserve is a blended wine, with Cabernet Sauvignon as the defining variety. Mountain Grown Syrah from the Taylor hillside helps to define this delightful wine. The Taylor vineyard, on the east side of Dry Creek Valley, is defined by rocky soils that produce some of the highest quality Cabernet Sauvignon and Syrah in Dry Creek Valley. With its exposed west facing vineyard sites, berries are small and packed with flavor and intensity.

THE VINTAGE

This year's vintage brought conditions similar to those experienced during 2006. The temperatures were cool and the spring rains came and went fairly early. Even though the well drained soils of the Taylor Vineyard promote early maturity, we did not harvest the Cabernet Sauvignon until late October. The Taylor Syrah is quite at home on the steep slope and always seems to flourish, while never over ripening.

THE BLEND

79% Cabernet Sauvignon
-65% Taylor Vineyard—Dry Creek Valley
-14% Stagecoach Vineyard—Napa Valley
21% Syrah—Taylor Vineyard—Dry Creek Valley

WINEMAKING

Open Top Tank with Punch Down Fermentation
30 days Skin Contact (6 day Cold Soak)
Yeast: L2226 (A Rhone Valley isolate)
27 months in Barrels
65% New French Nevers Oak Barrel

THE WINE

Bright Garnet in color, this wine offers complex layered aromas and a full bodied, integrated palate. Our Taylor Reserve Cabernet has hints of smoky cigar box in the nose that work well with the pretty Cabernet fruit, making for a wine that is complete and satisfying.

THE STATS

Alcohol: 14.5%
Total Acidity: 6.1 grams/Liter
PH: 3.78
Residual Sugar: Nil

Winemaker: Kerry G. Damskey
Production: 413 Cases
Date of Bottling: March 2010
Retail: \$43/btl