

## 2007 CABERNET SAUVIGNON

This vintage of Eponymous Cabernet benefited from one of the most even and moderate growing seasons we have had in a few years, and the experience gained from working with the vineyard for eight years. This allowed for gradual maturation of the fruit, the all important longer “hang time”, and wonderful character in the resulting wine. The wine exudes complex notes as soon as the cork is pulled. Rich dark berry characters and hints of cigar box and herbal notes that are attributed to top Napa Cabernet, add to the intriguing aromas. Held to the light, this elegant wine shimmers with a stunning deep purple-inky color that announces the intensity of the grapes. The palate is equal to the lush color and bold aromas. Flavors mimic the nose with added nuances of roasted coffee bean and vanilla. This Napa Valley Cabernet is rich, full and round from the initial taste and continuing as it fills the mouth, leading to a long, lingering, polished finish. Eponymous 2007 has tremendous presence and yet is in wonderful harmony with soft, accessible tannins adding appropriate structure to this alluring wine. Winemakers Note:”After tasting a vertical of the 2000-2006 repeated times these past 9 months, Cabernet from this vineyard not only is enjoyable upon release, but the older vintages gain complexity yet are still youthful at 8-9 years.”

The grapes come from the same unique Napa Valley vineyard as the previous six vintages of Eponymous, approximately 300 feet above the Silverado Trail and the Valley floor. It is a steeply terraced, very rocky site with a Southwesterly exposure. Also, this is the first year I have added a small percent from a Mt. Veeder vineyard that adds body and complexity to this wine. After picking, hand-harvested fruit was fermented with utmost care and the resulting wine was aged 20 months in new oak (90% French and 10% American), with frequent racking the first year.

Varietal:	100% Cabernet Sauvignon
Appellation:	Napa Valley
Brix @ Harvest	25.7
Oak Aging:	20 months
Winemaker:	Bob Pepi
Alcohol:	14.4%
TA(g/100ml):	.58
pH:	3.57
Harvest Dates:	September 28 & October 13, 2007
Bottling Date:	August 2009
Production:	1592 6/750ml cases