

2007 Eponymous Red Wine MacAllister Vineyard

The fifth vintage of Eponymous Red Wine is one of my best. This was due in part to an excellent vintage, but probably as important is that I was fortunate to not only have an exceptional Cabernet Franc from the vineyard in 2007 but slightly more quantity which allowed for a higher percentage in the blend. This blend immediately pleases with complex aromas hinting of cassis, spicy oak notes, orange peel, slight camphor, raspberries and hints of vanilla and cloves as it opens. Held to the light one sees a rich, purple- scarlet color that hints at the broad palette these grapes afford the winemaker. It has excellent body and structure with the flavors following the aromas and added nuances of chocolate and allspice. The mouthfeel has the elegance and balance that is the hallmark of a fine red wine/Bordeaux blend with a lush entry and continuing through the mid-palate and on to a long, pleasing finish.

The grapes come from a single vineyard, MacAllister Vineyard, near the ridge of the Mayacamas Range on the Sonoma side of Mt. Veeder. This is a spectacular sloping site with multiple exposures and well drained, low fertility soils.

Varietal:	57% Cabernet Sauvignon, 28% Cabernet Franc, 15% Merlot
Appellation:	Sonoma Valley, MacAllister Vineyard
Brix @ Harvest	24.9 to 25.9
Oak Aging	20 months (50% new oak and 90% french / 10% American)
Winemaker	Bob Pepi
Alcohol	14.4%
TA(g/100ml)	.56
pH:	3.357
Harvest Dates	10/4/07 Merlot, 10/13/07 Cabernet Franc, 10/25/07 Cabernet Sauvignon
Bottling Date	7/17/09
Production	1026 12/750 cases

