

DUCKHORN

VINEYARDS

NAPA VALLEY



2007 Estate Grown Napa Valley Cabernet Sauvignon
Monitor Ledge Vineyard

Monitor Ledge takes its name from an outcropping in the mountains overlooking the vineyard. The fruit from Monitor Ledge has been an important component of Duckhorn Vineyards wine blends since 1985. Located on the alluvial fan of Selby Creek, the site is composed of cobblestones and a gravelly, sandy loam soil. Because water drains rapidly in the lean soil, the vines struggle to grow, and the resulting fruit has intensity and structure that make the wines from this vineyard unique. With excellent sun exposure, the fruit consistently ripens to ideal maturity. This vineyard is often the first we harvest, bringing us an early indication of the quality of the vintage to come.

2007 Harvest Notes

The 2007 growing season began early and was unusually dry, with rainfall totals that were 50 percent below average. Cool spring weather continued into the summer with temperatures down by approximately 5 degrees from August through October. The cool, steady weather produced a long harvest spread out over 80 days. This relaxed pace allowed us to pick in multiple passes, ensuring ideal ripening and flavor development in the fruit.

Comments from the Winemaker

A true reflection of its vineyard origins, this wine offers all of the lush red-fruit character and creamy mouthfilling texture that make Cabernet Sauvignon from Monitor Ledge so distinctive and appealing. At the same time, from its inky black hue to its supporting notes of dark raspberry, blackberry, boysenberry, cocoa and anise, this is a particularly complex and age-worthy expression of Cabernet Sauvignon from Monitor Ledge. To accentuate the wine's round, plush texture and inviting red fruit, the final blend incorporates 11 percent Merlot.

Varietal Content

89% Cabernet Sauvignon, 11% Merlot

Harvest Information

Appellation: Napa Valley

Harvest Dates: September 1—October 31, 2007

Average Sugar at Harvest: 27.4° Brix

Monitor Ledge Vineyard

Cooperage

100% French oak Chateau-style barrels (60 gallons)

Barrel Aging: 20 months

Age of Barrels: 100% new

Production/Technical Data

Alcohol: 14.5%

.58 g/100ml titratable acidity

10-12 days fermentation at 80°F

pH: 3.53

Bottled: July 2009

Release Date: September 2010