



# 2007 CABERNET SAUVIGNON

## Horse Heaven Hills

**DavenLore**  
winery

### WINEMAKER NOTES

Take some time with this wine, it is complex. We like our wines to age well so I strive not to expose them to unnecessary air during barrel aging and racking. When first opened, this wine needs a bit of time to breathe.

If you have the patience you will be greatly rewarded by dark cherry, plum, fig and a hint of jam. I love the butter-scotch and hazelnut aromas with a cedar and oak finish.

Cheers! *Gord Taylor*

### VINEYARD

**Location:** Block 11, Alder Ridge Vineyard  
Horse Heaven Hills

**Date Planted:** 1998

**Soil:** Warden Fine Sandy Loam

**Slope:** South

**Heat Units:** 3000

### WINEMAKING

**Harvested by Hand:** October 9<sup>th</sup> 2007

**Brix:** 26.2

**pH:** 3.73

1.6 Tons = 3,199 pounds

**Yeast:** Premier Cuvée

**Fermentation completed:** 9 days

**Max fermentation temperature:** 83°F

**Pressed:** Oct 19<sup>th</sup>

**Barrels:** 100% new oak, Demptos Hungarian oak and Seguin Moreau American oak with French oak heads

**Aged:** 22 months

### CABERNET SAUVIGNON

HORSE HEAVEN HILLS

**Wine Lore:** Cabernet's small dark purple clusters hang late on the vine as autumn passes. One of the last grapes to harvest, Cabernet Sauvignon responds well to time in the barrel and a bit of additional bottle ageing to bring out the rich luscious flavors that the berries promise at harvest. Now it is ready and well worth the wait. Enjoy!



### TECHNICAL DATA

**Alcohol:** 15.4%

**Sulfites:** 38 ppm

**Final pH:** 3.65

**Blend:**

85% Cabernet Sauvignon

11% Malbec

4% Petit Verdot

**Cases Produced:** 113

**Potential Aging:** 0-10 years

### FOOD PAIRINGS

Roast beef

Steak

Hearty winter stews and soups

