



## **2007 DYER Vineyard Cabernet Sauvignon**

*Diamond Mountain District, Napa Valley*

**Site Description:** Dyer Vineyard is a 2.3 acre vineyard situated on a bench, mid-slope on Diamond Mountain. The exposition is north facing and the slope is 7-10%. The site is probably an ancient land slide- rocky with fine volcanic soil and gravel ranging from ash to richer red soils. The site was planted to vineyard in 1993 by Bill and Dawnine Dyer.

**Winemaking Philosophy:** We favor a restrained, balanced style of winemaking that cultivates the unique characteristics of our vineyard. Over 15 years we have refined the varietal selection in our vineyard on Diamond Mountain to Cabernet Sauvignon, Cabernet Franc and Petit Verdot. All 3 varieties are harvested on the same day and co-fermented. We employ a short (3-5 day) cold soak prior to the fermentation, the maximum temperature of fermentation is 85 degrees F, and following a light pressing, the wine is put directly into French oak barrels- total maceration time varies by vintage. ML takes place in the barrel and the wine is aged in French oak for a total of 20 months.

**Vintage Notes:** Ideal growing conditions prevailed in 2007. Warm and dry with a minimum of extremes. Fruit flavors developed evenly and concentration of fruit flavors, color and tannins are the hallmark of the vintage. An average crop, it is one of the classic vintages of a decade.

**Tasting Notes:** Primary fruit aromas of black cherries, cassis, and blueberries and with back notes of anise, sandalwood and tobacco. In the mouth, it is rich and bright and reinforces the impression of ripe fruit. The finish is dark and brooding with muscular tannins and lingering minerality. Definitely a vintage that will reward aging.

**Blend:** 76% Cabernet Sauvignon  
19% Cabernet Franc  
5% Petit Verdot

**Alcohol:** 14.2%  
**pH:** 3.7  
**TA:** 6.0 g/l

**Winemakers:** Bill & Dawnine Dyer  
399 cases produced

