



MADROÑA

2007 Cabernet Sauvignon, Signature Collection

Cabernet Sauvignon

Madroña's Cabernet Sauvignon is a striking example of what a high mountain vineyard can produce. The grapes are very small-berried resulting in a wine of deep color, intense fruit, and full-bodied texture. Traditionally blended with Cabernet Franc for aromatic complexity and Merlot for tannin structure, we age this wine in the finest French and American oak. Our customers constantly search out older vintages of our Cabernet Sauvignon as it is known to age quite gracefully.

The Vineyards

Our two block of Cabernet Sauvignon, planted at the home estate in Camino, take advantage of the gracefully rolling landscape of our vineyards. The "Big Block" slopes to the west for a warmer afternoon sun while the "Small Block's" exposure is north-easterly and a slightly cooler micro-climate. Established in 1973, these own-rooted vines are getting older, producing a smaller crop (1-2 tons/acre) with greater intensity. Perfect acidity coupled with wonderfully uniform color makes our Cabernet Sauvignon grapes consistently some of the nicest fruit we produce.

The 2007 Vintage

Classic, just classic. That's pretty much all it takes to describe the 2007 vintage. Fantastic balance, fresh fruit characters, a kiss of oak and 20 months of barrel time make the '07 Cabernet Sauvignon everything that is great Cabernet. From the first note of spice in the aromas, the clove and vanilla intertwine seamlessly with the luscious brambly cherry and blackberry essence. The palate is positively dark yet holds true to an elegant, medium body that typifies cool-climate Cabernet. Dense ripe cherry with hints of toasty oak round out the high-tone cranberry and slight herbal layering from our high-elevation vineyards. The finish, plump with sweet cherry aspects, lingers well into the next sip, highlighting why we think Cab from 34-year-old vines makes a huge difference.

Suggested Food Pairings

Interestingly, this Cabernet seems more in tune with marinated beef (with just a hint of soy sauce and garlic), sautéed mushrooms, and grilled eggplant (and not the traditional Boeuf Bourignon). Or, age this wine out a bit (maybe 5 years or so) and experience the integration of characters that makes Cabernet so spectacular.

Facts

Appellation: El Dorado, Estate Grown

Blend: 75.8% Cabernet Sauvignon, 11.6% Merlot, 8.0% Malbec, 4.6% Petit Verdot

Aging: 20 months in oak barrels (50% new French oak)

Bottled: July 29th, 2009

Alcohol: 14.6%

pH: 3.71

TA: 0.58 g/100ml

Production: 286 cases

Cellaring: 5-8+ years

Suggested Retail Price: \$26.00

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MadronaVineyards.com