



MADRÓNÁ

2007 Quintet

Quintet

Our “Quintet” is a classic blend of five Bordeaux varieties: Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot and Malbec. Individual barrels selected from only the most exceptional lots are blended together to create this full-bodied Bordeaux-style wine, rich in flavor and aroma with complexity and depth.

The Vineyards

This traditional blend of Bordeaux varieties is also a unique blend of our vineyards. Although all planted around the 3,000-foot elevation, each of the five varieties are grown in slightly different micro-climates with different trellising systems. The Cabernet Sauvignon, Cabernet Franc and Merlot all come from the Estate vineyards in Camino whereas the Malbec and Petit Verdot traditionally come from our in Enyé Vineyards in Pleasant Valley. Ranging in age from the low teens to upwards of 40 years, these low-yielding vines are very much in their prime. The blending of these lots from separate locations provides yet another aspect for balance and complexity in our Quintet.

The 2007 Vintage

With such an excellent vintage in 2007, there was no doubt that Cabernet Sauvignon would make up the foundation of this wine. But when we had actually finished the blending and chosen the best wine, we were amazed that it had 70% Cabernet Sauvignon in the blend. This not only made for an incredible foundation for structure, but the possibilities for again with this wine excite us even more.

First off, the color is beautiful on this wine, deeply hued, but with an intensity sometimes lost in California Bordeaux blends. The nose has that alluring “spice rack” character of so many different aromas weaving together—oregano, sage, vanilla, and clove framing sweet cherry and ripe plum fruit. The palate is elegant (what else would we expect from a Quintet?), but with richly rounded edges, giving the wine a plumpness that is structural rather than fruit-oriented. What this does is allows the essence of plum and cherry to fill the mid-palate while more subtle characters of spice and cranberry shine through as well. Finally, that sense of blackberry waiting in the wings arrives on the finish, marrying the whole Quintet together.

Suggested Food Pairings

Enjoy the '07 Quintet with something with a hint of salt (simple dry-rubbed cuts of beef or grilled eggplant with sea salt). It will make the wine's fruit pop!

Facts

Appellation: El Dorado, Estate Grown

Blend: 70% Cabernet Sauvignon, 4% Merlot, 8% Malbec, 8% Cabernet Franc, 10% Petit Verdot

Fermentation: 18 days on skins (average between the varieties and lots)

Aging: 18 months in barrel (48% new French oak)

Bottled: May 11th and May 15th, 2009

Alcohol: 14.58%, pH: 3.72, TA: 0.57g/100ml

Production: 299 cases

Cellaring: 5-7 years

Suggested Retail Price: \$28.00

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