

2007 NAPA VALLEY CABERNET SAUVIGNON



NOBLE

BLEND: Cabernet Sauvignon (95%), Petite Sirah (5%)
AGING TIME: 33 Months in 80% French Oak Barrels (50% new)
MACERATION: 18 Days
CASES PRODUCED: 463
ALCOHOL: 14.8%
RETAIL: \$80 750ml, \$160 1.5L Magnum
WINEMAKER: David Lattin

TASTING NOTES

Dark ruby/purple-colored, with a classy vanillin, black currant-scented nose that has yet to develop in the glass, this wine is tight at first but an exuberant bouquet of licorice, raspberry, cooked strawberries and pain-grille literally explode along with some vegetal and mineral components. Highly concentrated and intense on the palate, this full-bodied wine shows a great balance of mild acidity and moderate tannins. This is truly a Napa Valley gem that can only get better with the time. Decanting 2-3 hour prior a must to fully appreciate this wine. Will age 25+ years easily.

VINEYARDS

The 2007 Cabernet Sauvignon is sourced from three different vineyards, comprising of 49% from St. Helena, 24% Rutherford Bench and 22% Pritchard Hill, all being ultra-premium vineyards. By sourcing from these three subregions of Napa Valley, we were able to hand-select lots that we knew were going to deliver quality and perfect ripeness for a vintage that was nearly textbook in nature. The remaining 5% is Petite Sirah which helps round out the blend's structure.

VINTAGE NOTES

The summer growing season went on the mild to cool side, with few days topping 100 degrees. There were also notably fewer days in the 90s, and harvest followed a traditional, even relaxed pace. Clusters, as well as individual berries on the clusters, though set at a normal quantity, were notably smaller in all varieties due to the dry season. The valley floor crop was almost fully harvested when unseasonably cool and wet weather arrived the second week in October. This vintage of exceptional quality appears to be a reference in Napa Valley.

