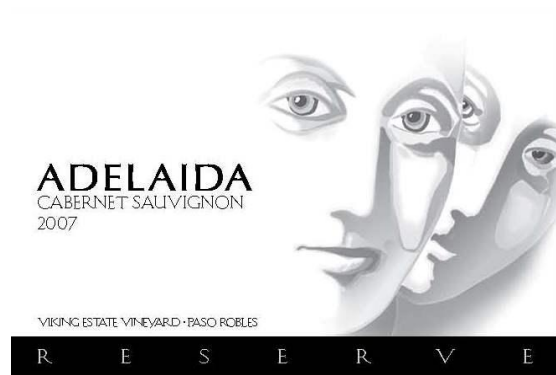


**CABERNET SAUVIGNON RESERVE 2007**  
**HMR ESTATE- PASO ROBLES**  
**Rootstock: Own-rooted, Clone: HMR Selection**

Should we celebrate or hold a wake for this last wine from a great vineyard? It is proper and fitting that in its 40<sup>th</sup> year, these grand old vines have been sent into retirement, having made their best wine from a remarkable vintage. Planted in 1967, adjacent to our historic HMR Pinot Noir, the Cabernet block was situated on the coolest south facing section of the property at 1,600 feet in elevation. Stubbornly traditionalist, the vines were planted on their own roots, giving rise to a lifetime of struggle in the indigenous calcareous mountain soils of west Paso. Compromised in their old age and prone to low yields, the vineyard produced a mere ½ ton of fruit per acre for past 10 years, an unsustainable proposition for this valuable 13 acres of prime terroir. Finally the time has come to pay our respects and move on.

2007 was an acclaimed vintage. Although it was the second year of low rainfall, it was a glorious growing season for the grapes. The vintage was identified by long hang time and minimal heat spikes, along with the requisite warm days and cool nights that come from the marine influence on our coastal mountain location, only 14 miles from the Pacific. Fermented with native yeast in open top vats, the juice was manually punched down twice a day to allow full extraction of color and flavor from skin contact. Matured in medium toast French oak barrels for over two years and in bottle for a full year, the wine is now ready for prime time. From five barrels there are only 122 cases

Patience will be rewarded as this young Cabernet benefits from aeration to reveal its full potential. Its cool climate location shows in the initial tightly wound structure and bejeweled garnet color. Within a few minutes the wine fleshes out to show its pin point precision of ripe cherry and rhubarb-like aromatics overlaid with sweet vanilla. A penetrating veneer of polished cedar knits with the violet and liqueur-like distillation of Nordic red berries build to a lengthy finish of sustained plush texture energized by crisp acidity and signature minerality. Recommend decanting in the near term or cellar up to 2017. Unfined, Unfiltered.



**VINEYARD DETAILS:**

AVA: Paso Robles  
 Vineyard: HMR Estate Vineyard  
 Elevation: 1,600- 1,700 feet  
 Grade: 15-30%  
 Soil: Calcareous Limestone

**VINTAGE DETAILS:**

Varieties: 100% Cabernet Sauvignon  
 Cases: 121 cases produced  
 Release Date: March 14, 2011  
 CA Suggested Retail: \$70

**TECHNICAL DATA:**

Harvest Date: October 10<sup>th</sup>, 2007  
 Alcohol: 14.3%  
 pH: 3.48  
 TA: 6.9 g/L  
 Brix: 25.0°  
 Fermentation: Five ton open top tanks, native yeast

**COOPERAGE:**

Barrel aged 26 months in 100% French oak (50% new).  
 Bottled: January 26<sup>th</sup>, 2010