

## CABERNET SAUVIGNON RESERVE 2007 VIKING ESTATE VINEYARD PASO ROBLES Rootstock: 110R, Clone: 8

Perched dramatically on a very steep hillside on Paso Robles' west side, The Viking Vineyard sits precariously on a 30 degree slope. Facing southwest and only 14 miles from the Pacific Ocean, it gets the optimum early morning and afternoon sun exposure and at 1,600 feet of elevation it holds the overnight cool marine air until mid day. Growth is challenged by the underlying calcareous limestone sub soils which restrict the vine yield, allowing only tight clusters of miniature grapes. The Reserve wine, our best expression of this unique site, is sourced mainly from the upper ridge tops of the vineyard which struggle in leaner soils eroded from the winter storms. More than other wines, the Viking is a poster child for the meaning of "terroir", capturing the particular flavors contributed from this property and the totality of its environment (soil, elevation, slope, sun exposure and wind).

Following a second year of well below average winter rain the summer proved ideal, with even warm weather, the absence of heat spikes and long hang times. The harvest lasted into October giving us classic small grapes and the desired high ratio of skin to juice. Destemmed upon arrival, the grapes were held in small 5 ton open top stainless steel vats and allowed a 3 day ambient soak. Fermented with native yeast and hand punched down twice a day to keep the cap of solids immersed in the bubbling juices, the free run new wine was transferred to barriques where it rested undisturbed for the duration, a full 26 months. French cooperage from Taransaud, BelAir and Vicard are used exclusively.

Full of punch and verve, the wine delivers a strong frontal attack, the classic Viking profile of high toned red berries, raspberry and cassis perfume leading to a sustained coat-the-palate texture of mineral tinged currants and fine Ecuadorian chocolate shavings. For a mountain character wine this vintage shows both its characteristic racy, fruit filled precision plus a depth and richness from the success of the vintage. Drink now or hold through 2020.



### VINEYARD DETAILS:

AVA: Paso Robles  
Vineyard: Viking Estate Vineyard  
Elevation: 1,600 feet  
Grade: 30%  
Soil: Calcareous Limestone  
Rootstock: 110R  
Clone: 8  
Planted Acres: 15  
Yield: 2-2.5 tons/acre  
Planted: 1992

### VINTAGE DETAILS:

Varieties: Cabernet Sauvignon 87%, Cabernet Franc 13%  
Cases: 372 cases produced  
Release Date: October 1, 2010  
CA Suggested Retail: \$75

### HARVEST DATES:

September 8<sup>th</sup> –October 9<sup>th</sup>, 2007

### TECHNICAL DATA:

Alcohol: 15.6%  
pH: 3.41  
TA: 5.73 g/L  
Brix: 26.2°  
Fermentation: Five ton open top tanks, native yeast

### COOPERAGE:

Barrel aged 26 months in 100% French oak (53% new).  
Bottled: January 26<sup>th</sup>, 2010  
Unfined, Unfiltered.