

Hollywood & Vine CELLARS®

2480

2007 Cabernet Sauvignon

VARIETAL COMPOSITION:

100% Cabernet Sauvignon

VINEYARDS:

The Hollywood & Vine 2007 Cabernet Sauvignon was harvested from five very unique growing regions, all within Napa Valley. The fruit comes from the highest reaches of Mount Veeder, the exceptional terroirs of Oakville and Rutherford Bench, from old-vine vineyards in St. Helena to the rich soils of Coombsville. Harvested in separate small lots between September 7th and October 8th 2007, the vineyards were kept entirely separate in barrels for the first 6 months, then judiciously blended and allowed to “marry” for several additional months of aging before being lightly filtered for clarity, prior to bottling in May of 2009.

BARREL AGING:

Fermented on skins for approximately three weeks, then transferred to barrels (60% new French oak). The wine was aged in small oak for approximately 18 months.

ANALYSIS:

Alcohol: 14.7% by volume

CASES PRODUCED:

1210– 12 x 750ml cases, 24 – 3lt.

RELEASE DATE:

September 2010

WINEMAKER:

Celia Welch

WINEMAKER NOTES:

A text-book growing season, the fruit saw no frost in early spring, or any unseasonably hot or cold weather throughout the summer months. This even, tempered weather in July and August gave way to the slightest of cooling trends come September, which allowed a careful and unhurried pace at harvest.

- Tasted June 11, 2010, Celia Welch

“Aromas immediately bound forward from the glass waving fresh notes of dark, fully ripe Bing cherries, dark chocolate, vine-ripened blackberries, and a touch of vanilla and cedar. At entry, the wine is warm and very full-bodied, with flavors of warm, ripe purple fruits (boysenberries, blackberries) and a touch of warm cherry juice. There is a hint of pipe tobacco toward the finish, and a slight suggestion of anise. The wine impression fades with a lingering sensation of warm berry pie.”

