



**Wattle Creek 2007 Kristine's Cuvee- Bordeaux Blend
Yorkville Highlands, Mendocino County**

Winemaker notes

This wine displays wonderful cooler climate attributes of a Cabernet based Bordeaux blend! Initially aromas of dried currants, herbs, cracked pepper, spice, and a dusty character present themselves. As these aromas start to subside, they give way to pleasant notes of loamy earth, sage, and touches of tar and graphite. The complexities in the aromas transition nicely to the taste, with flavors of dried currants, mineral, and dried herbs dominating. This blend has a very rich, supple texture that glides effortlessly across the palate, but also provides structure and richness that persist through the lingering finish. Enjoy!

Vintage & Winemaking

The 2007 vintage is being hailed as one of the best vintages in the last decade and some would argue longer. The winter and spring were very dry and bud break started 2-3 weeks early in some places. With early bud break and the dry season, there was concern about heat stress and water availability for the later months of harvest! As harvest progressed we never saw any significant heat spikes, and the growing season remained cool and consistent.

The cool weather contributed to small cluster development with smaller than average berry size across all varieties. In Yorkville Highlands, which is a cooler region because of its close proximity to the coast, the vintage was mild with warm days and less fog pressure than in more typical growing seasons. This steady warm weather allowed the fruit to mature evenly and to "hang" on the vines longer as we were not faced with late season heat spikes that can force us to pick.

All varieties for this blended wine were evaluated and picked separately in order to achieve the best varietal character and flavor profile in the grapes. The first grapes to be harvested were the blocks of Merlot in the last two weeks of October. This was followed a few weeks later with the harvesting of the Cabernet Sauvignon Grapes and the Petit Verdot grapes almost simultaneously. The fruit was hand picked early in the morning while it was cool into small bins and brought to the winery where they were crushed and destemmed separately into small tanks and allowed to rest for a day or two cold to allow color and flavor development.

After cold soaking, the fruit was allowed to warm up and then fermentation was initiated. The fermenting juice was pumped over three times a day during the course of fermentation. After 6-8 days the wine was drained off of its skins and put to a majority of French Oak Barrels with a small balance going into American Oak Barrels. This Red Blend aged for 16 months before being blended and bottled.

Appellation	Yorkville Highlands	
Variety/Blend	Cabernet Sauvignon	90%
	Petit Verdot	7%
	Merlot	3%
Vintage	2007	
Oak Maturation	11 months	
New Oak	25 %	
French oak	100 %	
Alcohol	14.3 %	

