



# MADROÑA

## 2007 Cabernet Sauvignon – Madroña Vineyards Single Vineyard Collection

### The Single Vineyard Program

As I taste through the barrels in preparation of making final blends, I invariably come across a barrel that is positively special. The characters may be intense or subtle, unusually fruity or complex, but the single barrel screams be bottled separately to retain the unique aspects that show the exquisite nature of our diverse vineyards. Single-vineyard lots traditionally bottled unfiltered and unfiltered, these wines exhibit a purity and a sense of place seldom seen in California wine

### The Vineyards

Planted in 1973, this 6-acre vineyard of Cabernet Sauvignon is positively unique. The vineyard drapes across a slight crown in the terrain, gently sloping both east and west. This diversity in the exposures as well as the 3,000-foot elevation produces grapes with incredible complexity and classic mountain Cabernet characters. Low yields of 2-3 tons per acre due to the age of the vines combined with particular attention paid to leaf-thinning and balance gives us wines with depth, density and amazing color. And for the purists, this Cabernet Sauvignon is all own-rooted.

### The 2007 Vintage

Amazingly complex! The aromas on this Cabernet have developed beautifully over the years. The barrel selection we made of my favorite barrels (two new Remond barrels—one Troncais forest and one Nevers forest) has only lifted the nose to a new level. Classic characters of fresh herbs, red fruit and toasted cacao fill the senses while the terroir (the essence of our region) shines through as an earthy, forest floor foundation. For true Cab lovers, this is the holy grail of Cabernet!

The palate with its luscious entry focuses on dark cherry and black currant extract. Wonderfully and literally seamless, the rich texture carries through the mid-palate of pure cherry into a lingering finish of almonds nuttiness and cherry liqueur.

The question may be “Why these two barrels?” When it comes down to it, I look for that true expression of Cabernet. The barrels need to allow for the aging and softening of the tannins while appreciating their role as second fiddle. In other words, the oak characters need to be subtle at most while supporting the framework of the complex Cabernet characters our vineyards produce. These barrels needed no blending, thus showcasing the purity of Cabernet Sauvignon.

### Facts

Appellation: El Dorado, Estate Grown

Blend: 100% Cabernet Sauvignon

Aging: 21 months in new French oak

Bottled: July 27, 2009

Alcohol: 14.6%, pH: 3.68, TA: 0.58g/100ml, Residual Sugar: 0.02% by vol.

Production: 45 cases

Suggested Retail Price: \$50.00

P.O. Box 454, Camino, CA 95709 2560 High Hill Road Camino, CA 95709 Phone (530) 644-5948 Fax (530) 644-7517

**[MadronaVineyards.com](http://MadronaVineyards.com)**