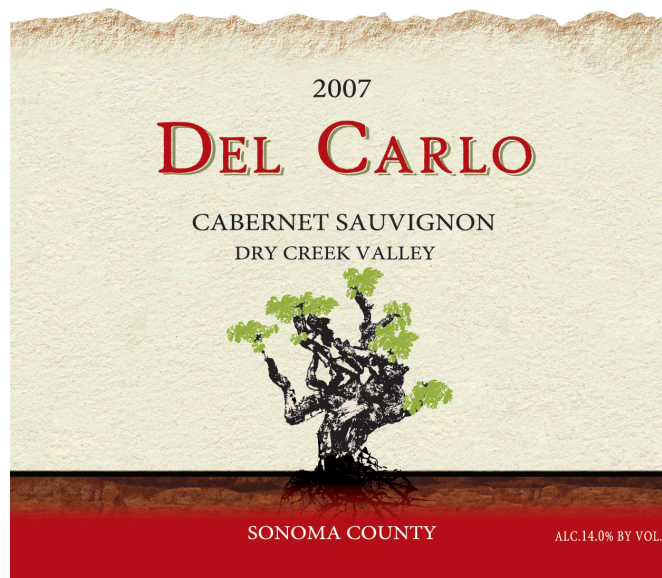


# DEL CARLO

DRY CREEK VALLEY

## 2007 Cabernet Sauvignon

|                      |   |
|----------------------|---|
| <b>Varietal</b>      |   |
| <b>Composition</b>   | 100% Cabernet Sauvignon   |
| <b>Appellation</b>   | Dry Creek Valley  |
| <b>Vineyard</b>      | Teldeschi Vineyards - Home Ranch                                  |
| <b>Harvest Date</b>  | August 31, 2007   |
| <b>Brix</b>          | 24.7°   |
| <b>T.A.</b>          | 0.63 gm/100ml   |
| <b>pH</b>            | 3.60  |
| <b>Cooperage</b>     | 18 months in French oak barrels,<br>20% new mid-forest French oak |
| <b>Alcohol</b>       | 14%   |
| <b>Bottling Date</b> | June 10, 2009   |
| <b>Production</b>    | 225 cases   |
| <b>Release Date</b>  | December 2011   |



## Vineyard and Winemaking Notes

Our 2007 Cabernet Sauvignon is produced from grapes grown on our Home Ranch in the heart of Dry Creek Valley. The vines are located near the foothills on the eastern side of the Dry Creek bench. The elevated terrain and well-drained rocky, clay loam stresses the vines just enough to limit yields and create small concentrated berries.

These small grape clusters—resembling blueberries in size and color—create intense wine with concentrated, delicious flavors and a solid structure. Aging for 18 months in French oak barrels, followed by additional bottle aging, allows the intense flavors and firm structure to marry and mellow. The result is a smooth, rich, food-friendly Cabernet Sauvignon to share with family and friends.

## Tasting Notes

Tempting aromas of lush blackberry and currant mingle with creamy vanillin oak, as hints of mixed berry pie and eucalyptus emerge. The opulent mouthfeel reveals luscious deep berry flavors blended with rich mocha oak notes. A touch of cedar, menthol, fine herbs and a mineral essence join in mid-palate, assimilating into the blend as it expands into the long finish.

Softening tannins, integrated oak and a balanced acidity provide the perfect wine to pair with meals or sip by a crackling fire. Try with beef bourguignon, venison chops, a slice of chocolate decadence or a piece of dark chocolate.