



2007 Reverb



Harvest Date: August 31 – September 28

Alcohol: 15.2%

TA: .49

pH: 3.7

Brix: 26.4

Fermentation: 100% Tank

Barrel Aging: 30 months, 25% new French Oak

Cooperage: Tonnellier Marchive – Bordeaux Château Ferre, Medium toast

Blend: 55% Merlot

30% Cabernet Sauvignon

15% Cabernet Franc

Appellation: Napa Valley

Bottle Date: March 2, 2010

Release Date: November 6, 2014

Production: 196 cases

Reverb is a Napa Valley Red Wine made in a right bank Bordeaux style. It is a blend consisting of 55% Merlot, 30% Cabernet Sauvignon and 15% Cabernet Franc and its creation was inspired over a bottle of 1996 Château Cheval Blanc.

Each varietal was aged separately for 24 months and then blended and aged an addition 6 months in 25% new French oak. This wine is enjoyable now and will age gracefully for well over a decade.

Growing Season:

Even in Napa Valley, where only the rare vintage is spoken of in less than superlatives, 2007 was considered nearly perfect for cabernet sauvignon. The 2007 growing season began with a mild winter with below normal rainfall that coupled with a dry spring, led to early bud break. Although cluster counts were high in most locations, a sparse berry set in spring resulted in loose grape bunches. Additionally, berries were small, creating a greater skin to juice ratio, enhancing quality. The wine grape harvest began early, stalled mid-way due to cool weather, and finished in late October to vintner accolades, as overall the growing season was largely free of extreme heat and other threats, allowing growers to harvest the grapes at what they judged to be the ideal point of ripeness. In sum, low yields and outstanding quality produced what is widely considered the best fruit of the decade.

Tasting Notes:

Rich garnet color with light fruit bouquet. Well-balanced with appealing acidity, ripe black cherry fruit with hints of blackberry and black plum. Cinnamon and clove on a lingering finish. The fruit is extraordinary pure and the tannins are ripe and refined, holding out great promise for decades of cellar age.