

2007 "V" Block Cabernet Sauvignon Yountville, California

Many vineyards are considered great. Some are just referred to in winemaking terms of the "spot." This vineyard not only shows the complexity of soil and site but its extraordinary fruit from a very special vineyard.

Technical Data

Appellation: Yountville

Composition: 100% Cabernet Sauvignon

Geology: Volcanic Soils: Gravel Loam

Slope: Elevation 145 feet

Blocks: Rootstock: St. George

Barrel Type: 60% new French Oak, 40% once used French

Barrel Aging: 30 months Fining/Filtration: none

Alcohol: 14.8%

pH: 3.56

Tasting Notes

On the nose this wine shows almost true blue fruit with blueberry, black raspberry and hints of mocha. On the palate, the wine transitions between entry and finish with flavors of ripe cherry, all-spice, and chocolate. The finish, framed by wonderfully integrated tannins and acid, lingers with ripe fruit and vanilla tones.

Jason Fisher, Winemaker