



# 2007 CRU CABERNET SAUVIGNON

**Harvest Date**

September 6 through October 9, 2007

**Barrel Age**

18 months in French Oak, 50% new

**Cooperage**

Saury, Taransaud, St. Martin, Ermitage, Demptos, Baron

**Bottling Date**

April 10, 2009

**Alcohol**

14.8%

**Release Date**

Fall 2009

The cabernet sauvignon fruit for our Cru is grown at some of the most amazing vineyard sites around the Napa Valley. These vineyards are carefully identified by our winemaking team for the special characteristics that the fruit will contribute to Cru, culminating in a classic Napa Valley Cabernet Sauvignon. We work with our Cru growers throughout the year, partnering in all aspects of wine growing from pruning to shoot positioning, irrigation, thinning and harvesting. Once harvested and at Vineyard 29, this stellar fruit follows the same vinification process as all the wines in Vineyard 29's portfolio from meticulous hand sorting to gentle processing in our state of the art, gravity flow winery.

The lustrous dark garnet color of this 2007 CRU will visually entice while aromas of creamy vanilla crème brûlée and bright Bing cherry hint at what is to come. On the palate Bing cherry transitions to darker black cherries and deep black fruits. Look for a final dusting of cocoa powder on a finish that will linger blissfully. Bigger in structure than the 2006, rich fruit and oak tannins lend superior backbone while vibrant acidity provides balance and harmony.

Our 2007 Cru is wonderfully versatile and can be paired with any white or red meat course or hardy cheese. Cru can be enjoyed now, but cellaring for 7 to 10 years will only enhance your enjoyment.