



RED DIAMOND

2007 CABERNET SAUVIGNON

WASHINGTON STATE

THE WINE

Aromas of cassis and licorice with hints leather precede a rich, velvety-textured palate of red fruit jam and a sweet touch of toasty oak on the long finish.

Juan Muñoz Oca - Winemaker

THE YEAR

The mild winter allowed the vines to remain in good shape throughout the cold months. Then in May, one to two weeks before bloom, temperatures spiked to 100 degrees for about a week. The heat spike led to a smaller canopy which allowed for more light penetration, and contributed to good flavor development in the fruit. The hot temperatures also contributed to smaller berries with concentrated flavors. The weather conditions were favorable during fruit set and the summer saw mild to average temperatures. Veraison started 10 days ahead of average and temperatures were ideal throughout harvest.

HOW WE MADE IT

After harvest, the grapes were destemmed, crushed and inoculated with Premier Cuvée and Pasteur Red yeasts. To extract the ruby red color and tannins out of the skins, pump-overs and punch-downs were performed twice daily. After seven to 12 days of fermentation on the skins, the wine was pressed off to capture the fruit-forward characteristics typical of Washington state grapes. The wine was aged in a mix of American and French oak barrels for 12 months.

JUST THE FACTS

What's in it:	Cabernet Sauvignon 80%, Cabernet Franc 10%, Merlot 7%, Syrah 3%
Where it's from:	Washington State
Alcohol:	13.5%
Total Acidity:	0.54 g/100 ml
pH:	3.71
Harvest:	September 27, 2007



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