

ABEJA



2007 CABERNET SAUVIGNON

HARVEST DATES: September 22, 2007 – October 18, 2007

VARIETAL COMPOSITION: 88% Cabernet Sauvignon, 8% Merlot, 4% Cabernet Franc

VINEYARD SOURCES: Heather Hill; Sagemoor: Bacchus, Dionysus & Weinbau; Hedges Estate Vineyard; Blue Mountain Vineyard; Wallula Vineyard

APPELLATION: Columbia Valley

OAK COMPOSITION: 100% French, medium toast; 60% new, 40% one & two year old

BARREL AGING: 24 months

CHEMISTRY: Alc. 14.9%, pH 3.72, TA .58 g/100ml

BOTTLING DATE: Sept 12, 2009

RELEASE DATE: May 1, 2010

The 2007 Cabernet Sauvignon is an amazing wine, produced from an exceptional vintage and defined by considerable structure, depth, and intensity. It will be one that is memorable for its outstanding quality for years to come, taking second only to the vintage of 1999 in my sixteen years of working with Washington State fruit. In 2007, the entire growing season was ideal. The fall was long and cool, and the first frost didn't arrive until November. Long hang-time gave both our warm sites and our cool sites the opportunity to ripen to their optimum level of maturity.

The nose leads off with concentrated briar fruits, dried blue stone fruits, cassis and vanilla. Classic Cabernet notes of tobacco, cedar and spice weave their way throughout, and dark fruits glide across the palate with big extraction and richness. It finishes long and silky with a note of dark chocolate and a suggestion of espresso. This is the biggest Columbia Valley Cabernet Sauvignon we have made to date, and because of its structure and intensity, we have given it more time in the barrel and the bottle before release. Production of the 2007 vintage is just two thirds of last year's release.

From the 2002 vintage forward, all of our fruit is sorted in a unique and meticulous manner, which contributes to the finesse and elegance of our wines. The first sorting takes place when the fruit is handpicked. Once at the winery, the clusters are again viewed and sorted by hand before going into the destemmer. After destemming, the berries are sorted a final time. The result is the fermentation of pure fruit, absent of any other material, and a wine that is stylish and pure with tannins that are never bitter or green.

This wine demands big tunes. I recommend *Cross Roads* by Robin Trower, *Twice as Hard* by the Black Crowes, and last but not least, *Even Flow* by Pearl Jam. As for food suggestions, this wine can run the gamut between comfort food and that really special meal. Try it with a Northern Italy Ragu or hardy meatballs, pasta, and sauce. A beautiful grass-fed beef steak on the grill would also pair really nicely.

John Abbott—Winemaker