



KELLEHER



2007 Kelleher "Brix Vineyard" Cabernet Sauvignon

VARIETAL 100% Cabernet Sauvignon

APPELLATION Oakville

VINEYARD DESIGNATION Brix Vineyard

HARVEST DATE 10/28/07

BOTTLING DATE 12/10/09

RELEASE DATE 11/11/11

VINEYARD NOTES 5.2 acres of Cabernet Sauvignon clone 7
4.1 Acres of Cabernet Sauvignon clone 337
(Replanted in Spring 2010)

AGING 28 months in French Oak
50% New and 50% Once Used

ALCOHOL 15%

CASES PRODUCED 275

93 Points and Cellar Selection
Wine Enthusiast

WINEMAKER Craig Becker

Fermentation: The grapes were handpicked at full maturity, when the tannins were fully developed. The fruit was hand-sorted both in the vineyard and at the winery. The grapes were cold-soaked in stainless steel tanks and then fermented with wild yeasts. During fermentation, the tanks were pumped over twice per day until dry. Once fermentation was complete, the wine was warmed up to 100 degrees and pumped over once per day for five days, then the tank was drained over night. The wine was aged for 24 months in half new French oak barrels and half once-filled French oak. The wine was lightly fined with 1 egg white per barrel.

TASTING NOTES Our 2007 Cabernet Sauvignon has a deep red-black color, with bright fruit forward aromas, a hint of spice and a touch of chocolate. On the palate, the wine is full bodied, concentrated, with a smooth richness that lingers. The bright fruit aromatics are persistent on the pallet, with balanced acidity and a hint of sweetness from the new French Oak. The well-structured yet smooth tannins are present throughout the lingering finish.



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