



2007 CABERNET SAUVIGNON

NAPA VALLEY, CA

At Napa Station, sustainable farming and meticulous grape selection form the core of our winemaking philosophy. The 2007 harvest was short on yield, but blessed with a good ripening season that brought grapes to good sugar and tannin maturity.

Produced from grapes grown in sustainably-farmed vineyards in Rutherford, Oakville, Stag's Leap, Atlas Peak and Carneros regions, this wine is a classic Bordeaux-style blend. With distinctive varietal characteristics, complexity and richness, the wine evokes flavors of blackberry, cassis, black olives and dark chocolate. It is smooth and supple with fine-grained tannins, good acid and a lengthy finish.

APPELLATION

100% Napa Valley: Rutherford, Oakville, Stag's Leap, Atlas Peak and Los Carneros

BLEND

88% Cabernet Sauvignon, 9% Merlot, 2% Malbec and 1% Petit Verdot

FERMENTATION & WINEMAKING

- Fermented in stainless steel and small 500 L puncheons
- Extended maceration on the skins
- Barrel-to-barrel racking for complexity of flavors
- 20 months in small puncheons, and French oak barriques, (21% new)
- Bottled unfiltered

ALC. 14.5% BY VOLUME

BOTTLED

October 6, 2009

PRODUCTION VOLUME

2,525 9L cases

SUGGESTED PAIRINGS

2007 Napa Station Cabernet Sauvignon, Napa Valley is a delicious accompaniment to grilled meats, lamb, fish and pastas with red sauce, cheeses and dark chocolate.

ACCOLADES

2010 San Francisco Chronicle Wine Competition

Bronze Medal

Wine and Spirits Magazine

Best Buy

You may also visit our website for food and wine pairing recipes,
www.napastation.com