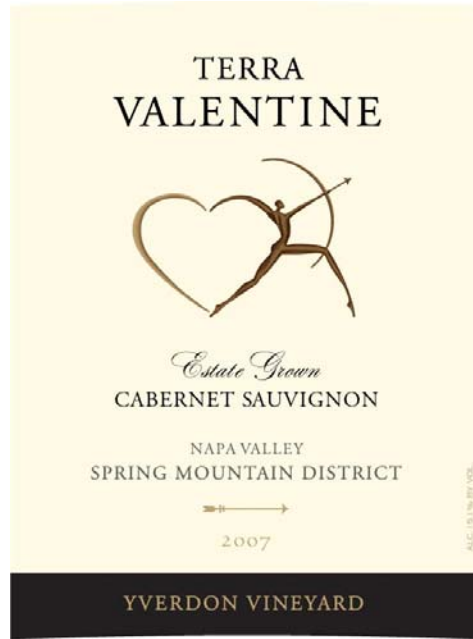


2007  
YVERDON VINEYARD  
CABERNET SAUVIGNON



**Vintage Notes:** A warm spring prompted early budding on the vines and temperatures were mild through mid summer. Temperatures quickly shot up in the last week of August leading to the beginning of harvest early September. Late September brought chilly temperatures and some rain, forcing a break in harvesting. Nature then gifted a wonderful Indian Summer that warmed up early October, leading to the ripening of fruit and the integrated, mature tannins that have made this vintage so renowned.

**Vineyard Notes:** The Yverdon Vineyard consists of 25 acres planted throughout the property which was originally planted back in the late 1960's as the Yverdon Winery. In 2001 we began replanting the original vineyard and in 2006 we expanded with additional acreage. The property is located at the highest elevations in the Spring Mountain District and experiences warm mornings due to being above the fog and cooler afternoon temperatures due to the elevation. The mixture of rootstocks and clones paired with the many micro-climates on the estate produce grapes that show of the elegance and intensity that can be achieved at the highest elevations in our district.

**Winemaking Notes:** We began picking the Yverdon Vineyard cabernet on October 1<sup>st</sup> and continued until October 30<sup>th</sup>. The grapes were sourced from the original section of the vineyard located right in front of Villa Valentine. The fruit was de-stemmed and sorted into tank with about 50% whole berries in tact. The must was chilled to 55 degrees and soaked for 3 days prior to fermentation. The gentle punch-downs began on day 4 and slowly extracted the color and flavor from the skins in the cap. The wine was left for an extended maceration on the skins for a total of 24 days of contact. The free-run wine was drained off and aged in 40% new French oak barrels for 22 months. The wine was bottled with no fining or filtration.

**Tasting Notes:** Black licorice, sage, and cassis aromas intertwined with wood spice, and cedar. The bright yet dark fruit flavors are balanced with a savory minerality that rounds out this elegant wine.

**Suggested Retail Price:** \$65.00 750ml **Total Production** 950 cases **Distribution:** Limited

**Winemaker:** Sam Baxter



TERRA VALENTINE

Post Office Box 247 St. Helena, CA 94574 Tel 707.967.8340 Fax 707.967.8342

[www.terravalentine.com](http://www.terravalentine.com)