



CARDINALE

2007 VINTAGE

PHILOSOPHY

Cardinale is more than one wine - it is several wines from disparate mountain and benchland vineyards along the Mayacamas and Vaca ranges that surround Napa Valley. Every bottle reveals the artistic sensibility of the winemaker, each vineyard lot fused into a seamless blend in which you can sense the constituent parts, but still taste them as one wine. Our philosophy is guided by the pursuit of grape selectivity in the vineyard, gentle handling and the ability to accommodate the different winemaking needs of each vintage.

WINEMAKING

Grapes arrived at our Oakville winery in small 30 pound lug boxes to prevent premature crushing. Hand-sorted and destemmed, grapes were gently crushed into specially designed, semi-open top, stainless steel fermentation tanks. This unique open-top configuration allows for lower alcohol conversion, permitting our winemaker to prolong harvest and ensure full ripeness. During native yeast fermentation, the tanks are "pumped over" two or three times per day. After fermentation, free run juice was sent to barrel with a small portion of wine pressed from a traditional basket press, ideal for controlling soft tannin extraction. The wine was aged in 100% French oak barrels (90% new) for 22 months before an unfiltered bottling.

WINE STATISTICS

WINEMAKER

CHRISTOPHER CARPENTER

APPELLATION

100% NAPA VALLEY

COMPOSITION

86% CABERNET SAUVIGNON

14% MERLOT

ALCOHOL: 14.8%

PH: 3.52 TA: .64 G/100ML

BARREL AGING

22 MONTHS

100% FRENCH OAK BARRELS

90% NEW

FINISHING

EGG WHITE FINED

BOTTLED UNFILTERED

BOTTLING DATE

SEPTEMBER 1, 2009 AND

DECEMBER 1, 2009

RECENT ACCLAIM

94 Points

"The impressive 2007 exhibits an opaque purple color as well as abundant aromas of sweet red and black currants, kirsch, spice box, licorice, and toasty new oak. Full-bodied, big, structured, and layered, it will benefit from 3-4 years of cellaring. Winemaker Christopher Carpenter has again turned out a wine that should evolve for 25 years. Impressive!"

ROBERT PARKER'S Wine Advocate, #186, December 2009

WINEMAKER NOTES

"As your palate wraps itself around the 2007 Cardinale, the same feeling of grace, beauty and style that defines silk is evident in this wine. The flavor palate includes anise, milk chocolate, currants, coffee bean and vanilla. The structure evokes both the mountain and bench terroir - the 2007 Cardinale is beauty defined."

CHRISTOPHER CARPENTER, Cardinale Winemaker

VINEYARD SOURCE	VEEDER PEAK VINEYARD	KEYES VINEYARD	TO KALON VINEYARD	ANDREW GEOFFREY VINEYARDS	SPRING MOUNTAIN VINEYARD	CLEM CARINALLI VINEYARD
APPELLATION	Mount Veeder	Howell Mountain	Oakville	Diamond Mountain	Spring Mountain	St. Helena
ELEVATION	1,400-1,600 ft	1,700 feet	150 feet	1,850 feet	1,800 Feet	100 Feet
SOILS	Gravelly loam, black soils	White & red volcanic, rocky loam	Gravelly loam	Volcanic loam	Volcanic loam	Volcanic
% CONTRIBUTION	67%	20%	3.4%	3.4%	3.2%	3%
VARIETALS	Cabernet Sauvignon and Merlot	Merlot and Cabernet Sauvignon	Cabernet Sauvignon	Cabernet Sauvignon	Cabernet Sauvignon	Cabernet Sauvignon
CONTRIBUTIONS TO THE BLEND	Dark fruit, floral aroma, bold tannins	Cassis, blueberry fruit, herbal notes	Black cherry, richness and opulence	Red fruit, cassis, silky mouth	Minerality, smokiness, length, floral tones	Middle palate, chocolate, crème