



# MAIN STREET WINERY

## CABERNET SAUVIGNON

2007

**VINEYARD INFORMATION** Our premier vineyards Lake County provide the complex fruit that makes the 2007 Main Street Winery Cabernet Sauvignon. The warmer weather of Lake County and the unique micro-climate and soil give the wine it's rich and fruit-forward characteristics. Lake County is located in the northern region of the North Coast winemaking area. It is bordered by the Mayacamas Mountains and the Mendocino National Forest.

**WINEMAKING** The 2007 vintage was fermented using the Délestage method, enhancing the color and flavor of the wine. After a 10-day maceration, the wine was aged in a combination of French and American oak. The French oak aided in integration of the wine characteristics and imparted elegant coffee and caramel flavors while the American oak added vanillin and toasted aromas to the wine.

**TASTING NOTES** The varietal expressions produced from our Lake County vineyards allow us to create a balanced and inviting Cabernet Sauvignon. Our 2007 vintage yielded a powerful wine that is deep, rich, and ripe with flavors of black cherry, plum, and a hint of earthiness.

### TECHNICAL ANALYSIS

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|------------------|-------------------------|
| • COMPOSITION    | 100% Cabernet Sauvignon |
| • APPELLATION    | 100% Lake County        |
| • OAK AGING      | French and American oak |
| • ALCOHOL        | 13.3%                   |
| • TOTAL ACIDITY  | 0.58g / 100ml           |
| • pH             | 3.62                    |
| • RESIDUAL SUGAR | 0.15g / 100ml           |
| • NOTES          |                         |
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