



HARVEST DATE: September 5–24, 2007.

BLEND & GRAPE SOURCE: 92% Cabernet Sauvignon, 5% Petit Verdot and 3% Malbec from the estate-owned Backus Vineyard in Oakville.

WINEMAKER'S NOTES: Grapes were harvested at an average 24.5° Brix and fermented in stainless steel tanks, then aged 24 months in new French oak barrels produced by Taransaud, Marcel Cadet and Darnajou. The wine was bottled in January, 2010.

The 2007 Backus Vineyard Cabernet Sauvignon boasts aromas of licorice, violet, espresso beans, blueberry syrup and exotic spices. The texture and silkiness on the palate are seamlessly interwoven with concentrated layers of perfectly ripe tannin and fruit. Notes of minerality and sweet oak linger on the long finish.

2007 VINTAGE NOTES: The winter months of January through March were drier than in previous years, and in order to bring moisture back to the root zone we began to till early. Budbreak arrived early with the warm temperatures that spring brought. Bloom also came early with near perfect weather throughout this period which ensured good berry set for all varieties. Summer temperatures for the most part were temperate and consistent. Due to the low rainfall during the winter months the vines matured more rapidly, canes lignified earlier and the period from veraison to harvest was shorter than our historical average. 2007 cluster weights were between 23% and 45% lower than historical weights, producing lower yields. As the summer progressed, irrigation strategies and canopy management became key factors in developing fruit quality.



Robert Parker's
Wine Advocate

**2007 CABERNET SAUVIGNON
BACKUS VINEYARD (96–98)**

The finest of this trio is undoubtedly the **2007 Cabernet Sauvignon Backus Vineyard** . . . Explosive aromas of black currant and blackberry fruit intermixed with crushed rocks, acacia flowers, and hot earth jump from the glass of this inky-blue/purple-tinged Cabernet. There is superb density, a full-bodied, multi-dimensional mouthfeel, an expansive, savory mid-palate, and a dazzlingly long finish with high, but sweet, ripe tannins. This is a seamless example of Cabernet Sauvignon at it finest. It should be drinkable when released and age effortlessly for 3+ decades.