



### Vineyard:

Duane Wall, General Manager for the US cooperage Nadalie USA, farms an old vineyard site near his home at 1800 ft on Mt. Veeder in the Napa Valley. Its steep hillside and mixed soils derived from both volcanic activity and sedimentary uplift are ideal for Cabernet Sauvignon and Cabernet Franc. A partnership was born between Duane and Nile Zacherle in 2004 to vinify a wine that would be married to a personally styled barrel of French Oak origins. Their belief is that the uniqueness of a barrel built for the wine enhances the wine's quality, flavor and focus.

### Tasting Notes:

The color is a saturated deep red. The aromas are vibrant and lifted with violets, earth tones of peppermint and bay leaves followed by molasses, licorice and dark spices. The palate is broad and round with fleshy tannins woven through roasted coffee, black currant and blackberry flavors. The finish expresses fine grain tannin and hints of black olive.

### Technical Notes:

**Harvest Date:** October 19th, 2005

**Harvest Chemistry:** Brix: 26.3    Total Acidity: 4.9 g/L    pH: 3.56

**Vinification:** The Cabernet Sauvignon and the Cabernet Franc (10%) were hand picked in the early morning and was received at about 55 F. The fruit was destemmed and lightly crushed to a one ton Tbin where it was cold soaked for 5 days prior to fermentation. The fermentation was initiated by D-21 yeast and was punched down 3 times per day until pressing at dryness. The wine went through Malolactic fermentation in 100% new French oak of a unique tight grain blend. After multiple gentle rackings and 22 months it was lightly filtered to bottle.

**Barrel Program:** 100% new french oak (proprietary blend of tight grain)

**Wine Chemistry:** Alc. v/v: 14.9%    pH: 3.92    Total Acidity: 6.4 g/L    RS: 0.2 g/100ml

**Bottled:** August 22nd, 2007    6-pack Cases: 90 cases



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