



<i>Vintage</i>	2007
<i>Varietals</i>	Cabernet Sauvignon 87.0%, Syrah 3.7%, Merlot 2.8%, Cabernet Franc 2.5%, Petite Verdot 1.5%, Malbec 1.2% other proprietary reds 1.3%
<i>Appellation</i>	Napa Valley
<i>Barrel Aging</i>	18 months in French oak
<i>Wine Stats</i>	Alcohol 13.7% TA .64 g/100ml pH 3.73 g/l

Vintage 2007

Napa Valley's 2007 grape growing season was lengthy, with low yields, but extremely high quality. Bud break occurred earlier than usual following a dry Winter and warm, dry Spring, but fruit set was inconsistent and left small berries in loose clusters. Cool weather in early Summer slowed ripening. In late August, the heat returned, but then unseasonably cool, foggy days chilled the second week of September, causing producers to leave grapes on the vine a little longer. A second heat wave at the end of September quickly finished up ripening the fruit. Although the growing season began early, the periods of cooler weather slowed maturation and caused harvest to conclude at a normal date, giving the grapes extra time on the vine. The small berries that were typical of the 2007 season developed intense varietal flavors and great concentration.

Vineyards

To create Oberon Napa Valley Cabernet Sauvignon, Tony Coltrin sourced grapes from throughout Napa Valley's finest winegrowing regions, including Rutherford, Atlas Peak, Wooden Valley, and our own Oso Vineyard in Pope Valley. By blending fruit from Napa's volcanic hillside soils and the deeper alluvial soils of the valley floor, Tony accomplished his goal of crafting an outstanding Cabernet Sauvignon that boasts a beautifully rounded mouthfeel and layers of rich, complex flavors.

Winemaking

After the grapes were gently hand-harvested, de-stemmed and crushed, the juice fermented in temperature-controlled stainless steel tanks, with an extended post-fermentation maceration that beautifully married flavors and tannins, giving our Oberon Napa Valley Cabernet Sauvignon its lovely, seamless texture. Malolactic fermentation in barrel, combined with 18 months aging in French oak barrels, further concentrated the wine's rich cherry, dark berry and cassis flavors, adding subtle nuances of toasted vanilla and toffee. Enjoy this lovely Napa Valley Cabernet Sauvignon with steak, lamb and duck dishes, as well as flavorful cheeses.

35 Years of Napa Valley Roots

Napa Valley native and winemaker, Tony Coltrin, brings more than 35 years of winemaking experience to Oberon, with expertise in sourcing quality fruit from the best vineyards in the valley and understanding the region's uniqueness for growing classic Bordeaux varieties. His long-standing relationships with local growers ensure a consistency in the quality of the grapes grown in premier Napa Valley sub-appellations for Oberon.