



## Facts and Figures

### 2007 Bressler Vineyards Cabernet Sauvignon

Winemaker: Mia Klein  
Vineyard Manager: David Abreu  
Release Date: January, 2011  
Release price: \$85

Bottling Date: Mar 18, 2010

Vines: Cabernet Sauvignon Clone 7 on St. George root stock (1986)  
Cabernet Franc Clone 332 on 420A root stock (1999)  
Petit Verdot Clone 181 on 420A root stock (1999)

Cabernet Yields: 6.9 tons

Aging: 26 months in new French Oak

Blend: 79% Cabernet Sauvignon, 9% Merlot, 7% Cabernet Franc, 5% Petit Verdot

Cooperage: Barrels from: Taransaud, Nadalie and Treuil

#### Production

750ml	410 cases
Magnums	20 cases (120 bottles)
3.0L	6 bottles
6.0L	2 bottles

#### Notes from Mia Klein:

The nose has spices of clove and cedar as well as the sweetness of vanilla bean, blackberry jam, tangerine and cherry liquor. The wine fills your mouth with flavors. The tannins are extremely well balanced, smooth and seamless. The flavors are very clean with a nice taste of chocolate-covered cherries and a hint of fresh tobacco from the Cab Franc. The silky finish seems to go on forever.

Even on release, the wine will show very well with a 30 minute decant. It is very food friendly, complementing the flavors rather than competing with them. It will pair extremely well with veal, lamb and beef.