



RED MARE WINES

2007 . Red Mare Wines . Napa Valley . Cabernet Sauvignon

On first opening this wine, the cherry pops out of the glass with exuberance. The aromas rise, focused and clean. After some time in the glass, the darker fruit tones peak through. Ripe currants mingle with clove, tobacco leaf and cigar box. In the mouth this wine has the same lush fruit tones. The tannins are elegant, but long lasting and seem to grow more intense as the wine sits in the glass. There is a richness to the mid palate and a sweet subtle vanilla and cooked caramel which rounds out the wine. 6/10/10

This wine is aging beautifully and becomes more dynamic each time I open it. Drink now through 2019. 10/7/2011

I tasted this wine again in the fall of 2019. While I did not sit with this wine and take careful notes, I was surprised by its youthfulness and enjoyed its elegant tannins. I was delighted with the longevity this wine is exhibiting and was proud to see that it is holding up gracefully. Drink Now. 10/10/2019

2007 Vintage Notes:

The growing season of the 2007 Vintage is marked by the larger forces of the La Niña system, beginning dryer and warmer than usual. This produced an early bud break and bloom. The natural concern that follows is spring frost, but we were blessed with a quiet frost season. This good set could have resulted in a higher crop load, but smaller berries kept things in check, as well as improving phenolics across the board. The warm spring turned into a cooler-than-usual summer, with temperatures only breaking 100F around Labour Day. The result was a beautiful growing season, with fabulous acid retention and complexity in the fruit. The heat near the end of the maturation curve pushed ripeness and no doubt resulted in some riper characters, depending on the site.

Production: 170 cases
TA: 5.67 g/L
pH: 3.71
Alc: 14.8%
Vineyard or Appellation Breakdown:
70% Oakville
20% St. Helena
10% Spring Mountain

The 2007 vintage was our first release. The wine began as it meant to continue, a focused, elegant wine always leading with ripe red fruits and following with well integrated, supple tannins and a core of balanced acidity.