

Rainier Ridge winery

2007 cabernet sauvignon

Vintage Note

Washington State's growing season showed average temperatures throughout the year. 2007 began with high temperatures creating smaller canopies, allowing more light penetration, resulting in outstanding flavor development. Hot summer weather led to cooler conditions mid-September creating ideal harvest conditions. Cooler temperatures continued through October allowing for longer hang time and more developed fruit flavors. The 2007 vintage of wines will be well-balanced, smooth tannins with an abundant of flavors.

Tasting Note

Wonderful notes of raspberry, blackberry and vanilla welcome you to this Washington Cabernet. Flavors of blackberry continues on the palate rounded out by currants, coffee and a hint of spice.

Washington State

Washington State is the nation's second largest producer of premium wines. Recently recognized by *Wine Enthusiast* magazine as "Wine Region of the Year", the high-quality premium wines have earned the state international recognition, critical acclaim and legions of loyal consumers. It's a winning combination that translates into success in the marketplace.

Washington's success with vinifera grapes is due in large measure to the state's unique geography. The vineyards are planted on the east side of the Cascade Mountains which serve to protect the region from marine weather off the Pacific coast and limit rainfall to just 6-8 inches annually. Low rainfall and free-draining soils allow vineyard managers to control vine vigor in order to promote flavor development. Warm daytime temperatures ripen fruit to perfection, while cool autumn nights protect the grapes' natural acidity.

Blend

75% Cabernet Sauvignon

19% Syrah

6% Cabernet Franc

Bottling

pH: 3.64

TA: .6 g/mL

Alc: 13.5%

