



2007 Sagelands Vineyard Freddie's Blend

VINTAGE

2007

APPELLATION

Columbia Valley

VARIETAL COMPOSITION

30% Cabernet Sauvignon
 23% Malbec
 17% Cabernet Franc
 13% Lemberger
 11% Merlot
 6% Syrah

BARREL AGING

16 Months
 100% American Oak
 15% New Oak

AGEABILITY

2 to 3 years

PRODUCTION STATISTICS

Wine Acidity	5.7 g/L
Wine pH	3.66
Alcohol	14.5%
Case Production	7038

ABOUT THE WINE

Seductive, fruit-intense aromas lead to luscious ripe black plum, juicy strawberry and raspberry flavors in our 2007 Freddie's Blend. Notes of allspice, pepper, rose, violet and black licorice add complexity to this easy-to-love wine. The tannin structure is velvety and approachable as it supports the flavors through a lingering, fruit-imbued finish. This wine invites you to take another sip.

That's just what our winemaker, Frédérique (Freddie) Spencer, wanted when she composed this beautifully balanced blend from a selection of her favorite vineyards. Six grape varietals—Cabernet Sauvignon, Malbec, Cabernet Franc, Lemberger, Merlot and Syrah—from different sites in Columbia Valley gave her special bottling layer upon layer of complexity. She cold soaked the lightly crushed grapes prior to fermentation to develop intense fruitiness and aged each varietal separately in American oak barrels. Four rackings gently clarified and developed the wine during 16 months of aging.

ABOUT THE VINEYARDS

Freddie chose most of the Cabernet Sauvignon grapes from Dovel Vineyard, on the slope of Saddle Mountain, to give the blend supple, luscious mixed-berry flavors. The balance of Cabernet Sauvignon comes from Spring Creek Vineyard (contributing rich raspberry expression and silky tannins) and Horse Heaven Hills (adding firmer tannin structure). Malbec from Dovel Vineyard adds floral and warm spicy notes to the blend, as does Cabernet Franc. Lemberger, an Austrian varietal grown in the warm mesoclimate of Red Mountain, enhances the ripe dark plum character. To finish the blend with smoothness and spice, Freddie chose Merlot and Syrah predominantly from vineyards in Horse Heaven Hills.

ABOUT THE VINTAGE

The 2007 growing season was quite typical for the Columbia Valley American Viticultural Area (AVA), starting with budbreak around mid-April. Bloom started in late May and ended by the first week of June. A hot spell in early July was followed by ideal growing conditions—sunny days with moderate temperatures and cool nights—throughout August. Veraison (when the grapes turn color) was in full swing by mid-August. Harvest began early in the second week of September and finished in late October.

TASTE PROFILE

FLAVOR INTENSITY

LIGHT	MED	HIGH
SWEETNESS		
DRY	MED	SWEET
ACIDITY		
FLAT	MED	CRISP
TANNIN		
NONE	MED	DRY
OAK		
NONE	TOASTY/VANILLA	OAKY
BODY		
LEAN	MED	FULL