



**OSO VINEYARD**  
**2007 Cabernet Sauvignon**

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The grapes for our Emblem 2007 Oso Vineyard Cabernet Sauvignon were harvested from our family's Oso Vineyard. Planted on slopes rising up from Schwartz Creek, it is nestled between Sugarloaf and Howell Mountains in Napa Valley, where the historic Oat Hill Mine Road begins its ascent over the mountain toward Calistoga. There, the vines grow on beautiful, stone-lined terraces, out of a rocky, porous soil at an elevation of 1,250 feet. The high drainage stresses the vines, leading to high flavor concentration. The fruit remains fresh and vibrant throughout the growing season due to mild temperatures – warmer evenings and cooler days than on the valley floor – and afternoon breezes that blow straight down the vineyard rows. From the soil and elevation this mountain fruit extracts intense varietal characteristics, a firm structure, and excellent aging potential.

VINTAGE NOTES

Napa Valley's 2007 grape growing season was lengthy, with low yields, but extremely high in 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, typical of the 2007 season in Napa, developed intense varietal flavors and great concentration.

WINEMAKING

After the grapes were hand-harvested, de-stemmed and crushed, the fermenting juice went through a combination of gentle punch-down and cap submersion and aerative pump-overs with rack and returns in order to keep tannins supple and approachable while maximizing the depth of fruit extraction. An extended maceration resulted in an average of 21 to 28 days before pressing. The wine was transferred into French oak barrels (45% new) for malolactic fermentation and 22 months of aging, followed by 6 months aging in bottle. Our 2007 Oso Vineyard Cabernet Sauvignon is beautifully balanced, with a supple, elegant texture and lush ripe fruit flavors of cherry and blackberry, and subtle oak nuances of chocolate, toffee, and toasted vanilla.

*100% Cabernet Sauvignon, 6.58 g/l (0.66%) total acidity; 3.88 pH; 14.2% alc. by vol.*

EMBLEM

Four generations of our family studied vineyard sites in the Napa Valley, determining the ideal locations in which to grow Cabernet Sauvignon. From these vineyards, we create Emblem, a personal reflection of our past and future in the Napa Valley, expressing the unparalleled quality of the land's fruit and our family's rich winemaking heritage.

A handwritten signature in black ink that reads "Michael Mondavi".

A handwritten signature in black ink that reads "Rob Mondavi".

A handwritten signature in black ink that reads "Dina Mondavi".

WINEMAKER