



RUTHERFORD
2007 Cabernet Sauvignon

RUTHERFORD

The grapes for our 2007 Emblem Rutherford Cabernet Sauvignon were harvested from a single Rutherford vineyard west of the Napa River extending to Conn Creek, in the alluvial fan of the Vaca Range, a place where our family has 45 years of winegrowing experience. The valley floor's warm climate and deep, well-drained soils produce vigorous vines that receive more sun exposure than in other parts of the Napa Valley. To moderate and distribute the sun's heat, the vines are planted in east-west facing rows, and a single-sided ballerina trellising system shades the fruit from intense morning sun. Rutherford historically produces classic Napa Valley Cabernet Sauvignon fruit of excellent quality.

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 limiting the extraction of dusty tannins typical of Rutherford and maintaining the richness of the fruit. An extended maceration resulted in an average of 21 to 28 days before pressing. The wine was transferred into French oak barrels (66% new) for malolactic fermentation and 22 months of aging, followed by 6 months aging in bottle. Our 2007 Rutherford Cabernet Sauvignon is rich, sophisticated and earthy, with concentrated dark berry and cassis aromas, beautifully balanced flavors of dried fruit and currants, and ripe, evolved tannins expressive of Rutherford dust. Its long, smooth finish marries rich fruit with savory, toasted oak tones.

100% Cabernet Sauvignon, 6.19 g/l (0.62%) total acidity; 3.78 pH; 14.3% alcohol by volume

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.

Michael Mondavi

Rob Mondavi
WINEMAKER

Dina Mondavi