

BOTTLED AT THE HYAMPOM VALLEY RANCH, TRINITY COUNTY, CA

WINE DESCRIPTION

The Oak Knoll District is famed for growing grapes with deep dark fruit flavors and silky complex tannin structures. This vineyard is nestled at the cooler base of the Mount Veeder foothills thus sustaining ample black cherries, black currant fruit flavors complimented by a complexity of anise, old growth forest duff, raw leather, sage, light roasted Kona coffee and a background aroma of fresh Spring rain with a buttery vanilla oak finish.

WINEMAKER'S NOTES

This was a consistently cooler growing season with a long hang time that allowed full ripening without rushing the sugar levels (hence not high alcohol). Thus we achieved full varietal and fruit characters of good balance and layers of complexity. The natural acidity of this calms season gave this wine a good backbone of acid that enables long ageability for those with patience.

FOOD RECOMMENDATIONS

Black peppered and Smoked Margret duck breast, chicken apple sausage stuffed tortellini, and a Waldorf salad. Dessert of dark forest chocolate cake and black Sumatra espresso.

GRAPE SOURCE	Oak Knoll, Napa Valley, California
AGING	24 months in French oak (40% new oak)
TOTAL ACID / pH	.60 / 3.75
RESIDUAL SUGAR	0.2%
ALCOHOL	13.9% Alcohol By Volume
BOTTLING DATE	September, 2007
PRODUCTION	450 Cases

