



Edge Wine

2007 **EDGE** FACTSHEET

84% Cabernet Sauvignon
16% Merlot

14.4% Alcohol
0.62 TA / 3.64 pH
Bottling Date: June 1 - 5, 2009

HARVEST NOTES: 2007 looks to be a stunning vintage despite a few surprises during the growing season. The year began with dry days and very cold nights. As the spring came upon the Napa Valley, warmer days and only 60% of the normal precipitation resulted in an early bud break. As summer progressed, temperatures rarely passed the 100 degree mark, but it did spike over Labor Day weekend. However, this only helped to boost the sugar development we were looking for to complement the excellent acid structure seen the grapes.

WINEMAKING NOTES: Our program follows traditional French winemaking practices with techniques including the use of cold soaking and extended maceration (averaging 23 – 32 day), and frequent pumping over. The 2007 vintage was aged in both French and American Oak for sixteen months, and barrels were racked once every six months.

TASTING NOTES: This supple and lush wine immediately opens to flavors of blackberry, clove and hints of vanilla. The medium bodied palate is balanced with flavors of eucalyptus, sweet plums, ripe cherry and hints of tobacco, while the finish is accentuated by nice acidity and subtle oak flavors. Drinkability: Now to 2014

VINEYARD NOTES: The Edge Cabernet Sauvignon was sourced from the best vineyards throughout the Napa Valley. Most of the vineyards are vertically trellised to allow the grapes the best sunlight exposure. The crop is carefully thinned to allow a low yield, necessary for the best quality grapes. ■ ■

factsheet