



**PILLAR ROCK**  
ESTATE GROWN  
STAGS LEAP DISTRICT

**2007 Cabernet Sauvignon**

**Growing Season:** The 2007 growing season was marked by weather extremes...single digit frosts and rainfall 60% of normal. Clusters were smaller than usual so the yield was less than normal. Despite these challenges and due to the near perfect end of season weather, the quality was exceptional and the vintage promises to be one of the best of the decade.

**Vineyard:** The 22-acre estate in the heart of the Stags Leap District is planted to Cabernet Sauvignon and Merlot. The Stags Leap District is renowned for its elegant, distinctive and full bodied Cabernet Sauvignon.

**Harvest:** Brix: 26.6  
Acid: .66 grams/100ml  
pH: 3.60  
Harvest dates: 9/4/07 (Merlot) – 9/29/07 (Cabernet Sauvignon)

**Fermentation & Aging:** The 2007 vintage was fermented in our traditional style – 3 days of cold soak on the skins after sorting and destemming. A warm fermentation lasted 12 days followed by 9 days of extended skin contact before gentle pressing in a basket press. This vintage was aged in mostly new Chateau Ferré French oak barrels. Racked several times before bottling in the summer of 2009.

**Finished Wine:** Bottling date: August 27, 2009  
Release spring 2010  
Sizes: 562-6-bottle cases, 141-12-bottle cases,  
204-1.5L, 6-3.0L, 3-6.0L bottles  
Bottle Age: More than 6 months  
100% Napa Valley Stags Leap District 100% estate grown, vinted and bottled  
Blend: 91.3% Cabernet Sauvignon  
8.7% Merlot  
Alcohol: 14.6%

**Winemaker's Comments:** Pillar Rock consistently makes Cabernet Sauvignon that is a hallmark of Stags Leap District style -- an elegant forward nose of berries and spices surrounded by full and deep flavors. A unique light spice in the nose reminds me of cinnamon and spices. This vintage will age gracefully for at least 15 years.