



2007 NAPANOOK

Napanook is made solely from grapes grown at the historic Napanook Vineyard in Yountville, Napa Valley. The wine is blended from blocks in the vineyard that were carefully selected for their lively fruit, soft tannins and early maturing characteristics.

The 2007 vintage is vibrant and rich, filled with fresh cranberry, incense and floral aromas, round tannins and exceptional energy. Creamy on the palate, the wine is pure, precise and powerful. This vintage is one of the finest produced to date.

Napanook 2007 is a blend of 85% Cabernet Sauvignon, 8% Cabernet Franc and 7% Petit Verdot.

This wine is created to be consumed young, and enjoyed with food, but will also age well for more than a decade. Christian Moueix recommends decanting young wines before serving to allow them to reach their full potential.

VINTAGE SUMMARY

The 2007 vintage began dry with some very cold days and single-digit nighttime temperatures in early January, and continued dry, with about 60% of normal precipitation through the spring. Temperatures were warmer than normal in April and May with resulting earlier budding, bloom and set. The summer growing season continued on the mild to cool side. There was a brief period of heat that spiked to 103°F on August 29th, but the temperatures cooled after several days. Clusters, as well as individual berries on the clusters were notably small and nicely concentrated in all varieties due to the dry season.

BEGINNING DATE OF HARVEST:	September 11
FINAL DATE OF HARVEST:	October 5
PERCENTAGE OF NEW BARRELS:	20%
BOTTLING DATE:	June 2009
9-LITER CASES PRODUCED:	3500
RELEASE DATE:	May 2010