



# CHARLES CREEK

V I N E Y A R D

2007

*“La Sonrisa Del Tecolote”*

*Cabernet Sauvignon*

*Napa Valley*

Winemaker: Kerry G. Damskey  
Production: 958 cases  
Date of Bottling: September 1, 2009

Appellation: 100% Napa Valley  
35 % Diamond Mountain; 33% St Helena; 32% Rutherford

The Vintage: While the season heated up in the latter part of August, the 2007 vintage was, for the most part, made up of an early bud break and moderate temperatures, allowing for lengthy hang time and concentrated flavors in the fruit. With yields that were relatively low due to loose clusters and small berries, the overall quality was exceptional.

The Blend: 100% Cabernet Sauvignon  
23 months maturation in new and seasoned French and American oak cooperage

The Wine: Continuing our winning string of Napa Valley appellation Cabernet Sauvignon, this 2007 example offers deep fruit components in a firm, age-worthy yet eminently drinkable package.

Reminiscent of black cherry and plum, the fruit is accented with hints of herb and cedar. Oak derived vanillin, caramel and spice flavors meld with the dark fruits to lend a slight bittersweet chocolate note. Fine tannins suggest some ageability (through 2015) while the youthful flavors offer attractive near-term drinking.

Serve with: The usual red wine suspects, red meats, such as beef, lamb or duck (magret; seared rare) pair well with this firm yet food friendly Cabernet Sauvignon.

The Stats: Alc: 14.7%  
TA: 6.3 G/L  
Ph: 3.67  
RS: nil