



Sleeping Giant

**Sleeping Giant
2007 Cabernet Sauvignon
“Aldoroty Vineyard”
Napa Valley**

Harvest Date: October 13nd, 2007
Brix at Harvest: 24.5
Finished pH: 3.71
Finished TA: 0.52 g/100 ml
Vineyard Location: Aldoroty Vineyard, Napa, California
Blend: 100% Cabernet Sauvignon
Production: 69 cases 750 ml, 10 cases 1.5 L magnums

History: The “Sleeping Giant” is the section of mountain range of the Mayacamas that runs from the Northern edge of Mount Veeder in Napa almost up to the Yountville Veterans Home. It becomes the focal point of conversation as the sun sets on the Western hills. Chris Dearden has lived and produced fine wines in Napa Valley since 1986. A trained enologist from UC Davis, with an MBA from the Haas School of Business at UC Berkeley, Dearden has pursued single vineyard wines for Shibumi Knoll, V Madrone and Benessere in St. Helena and Chanticleer in Yountville. His Cabernets, Chardonnays and Italian varietals have garnered both critical and consumer acclaim since 1995.

Vineyard: In 2002, Neil and Karen Aldoroty planted their 1.18 acre, west facing vineyard on the well-drained slope of the eastern hillside of the Vaca Mountain range on the border of the Oak Knoll and Stag’s Leap regions in Napa. Clone “C”, the Bacchus Cabernet clone, (made famous from the Joseph Phelps bottlings) was the choice for their tiny vineyard. The Aldoroty Vineyard site is unique in that it contains a variety of complex soil types such as volcanic rock, sand and sedimentary strata all within a miniscule geographic area. The soil, exposure and orientation of the vineyard dictate the production of a Cabernet Sauvignon possessing breadth, complexity and intensity of flavor.

Winemaking: 2007 was the third of our “Bordeaux style” vintages in a row. It was a cool and dry season that matured slowly on the vines and allowed for great flavor and color development without the high alcohol that California winemakers fight with most years. The limited crop of fruit was rigorously sorted, gently destemmed and fermented in a small, open-topped tank utilizing a combination of soft pumpovers and hand “punch-downs”. After macerating on the skins for 32 days, the wine was pressed and transferred to 75% new and 25% once used, tight grained Gamba and Taransaud French oak barrels. The wine was aged for 22 months in each barrel and decanted five times over this period. It was bottled without fining or filtration on August 28th, 2009, and received an entire year of bottle age prior to release.

Tasting/Review: *Master Sommelier Catherine Fallis had this to say about the 2007 Sleeping Giant:*

Slightly hazy, deep ruby red with garnet highlights, and very viscous. Aromatics include blackcurrant, heirloom tomato, aged balsamic, pine needle, tar, tobacco and sweet cedar. On the palate it is full, rich and layered, with blackcurrant fruit, lemony acidity, and toasty cedary oak notes taking center stage. The finish is long with concentrated plum, cassis, and vanilla notes...