

SPOTTED OWL VINEYARDS

Napa Valley ~ Mt Veeder

Mountain Cuvée 2007 - Cabernet Sauvignon/Syrah



Spotted Owl Vineyards is a boutique family winery with estate vineyards located on legendary Mount Veeder in the Napa Valley. We are fortunate to collaborate with Rolando Herrera, who brings his extensive winemaking experience from Stag's Leap, Chateau Potelle, Vine Cliff, Mi Sueno winery and Paul Hobbs to help us create our special Cuvée's. SOV wines have been called "*Sensational ... 93pt*" by *Wine Spectator* and are characterized by lush aromatics, complexity and a harmonious balance of fruit, spice, minerality and structure derived from the unique mountain terroir. Spotted Owl Vineyards wines drink well now and cellar nicely for future enjoyment.

Tasting Notes : This seductive, full bodied wine combines the intensity of mountain Cabernet Sauvignon with the lushness of cool climate Syrah fruit grown on Mount Veeder. Beautiful garnet color with alluring aromas of black cherry, mocha, earth and floral overtones follow through to the palate in this amazingly complex and layered wine. The silky entry melts into an ultra rich core of dark fruit with the mid palate displaying blackberry, red raspberry and a hint of vanilla. The persistent finish lingers yet the flavor profiles beg for another sip.

Vineyard Notes: The vineyards situated between 800 – 1700 ft above the valley floor on the east and west faces of Mt Veeder lay in both Napa Valley and Sonoma Valley appellations. The vines ranging in age between 5-27 years old, grow on steep slopes with a diversity of volcanic and sedimentary soil types that produce ~2tons/acre of tiny berries with distinct flavor profiles from each of the blocks.

Harvest Notes: The 2007 season was unique, being the hottest in some time with very little rainfall, but having mild temperatures in fall giving the grapes an opportunity to develop very rich lush flavors and ripe tannins. The grapes were hand harvested in small lots over a four week period beginning September 28, 2007.

Winemaking: Grapes were destemmed, cold soaked 2-4 days then fermented at 75 degrees F - malolactic fermentation proceeded in barrels. The final wine is comprised of 2 Cabernet Sauvignon clones (3, 337) and 3 Syrah clones(ENTAV 383, 470, 877), each vinified separately, aged 18 months in French oak barrels (50% new), then selectively blended and bottled unfined, unfiltered.

Varietals: 52% Cabernet Savignon, 48% Syrah
Appellation: 75% Sonoma, 25% Napa (all grown on Mount Veeder)
Barrel Program: 18 months French oak – 50% new (Seguin Moreau, Marques; med toast)
Bottling date: July 2008 - bottled unfined, unfiltered **Release date:** October 2009
Production: 500 cases