

2007 Cabernet Sauvignon-Five Sisters Blend



ABOUT THE WINE

The grapes were fermented in open top tanks, allowing gentle mixing of the juice. The wine is 80% Cabernet Sauvignon co-fermented together with 1% Cabernet Franc and 5% Petite Verdot. The Malbec at 10% and Merlot at 4% were fermented together then blended post fermentation with the Cabernet. The wine has those lush floral aromatics from the Malbec that fill the nose, yet fills the palate flush with the rich flavors of plum, black cherry, with hints of chocolate and cedar. The wine was aged for 22 months in a mix of French and American oak barrels of which 50% were new. The round tannins and nice acidity balanced with the alcohol will allow for many years of aging in the bottle.

TECHNICAL DATA

Harvest Dates: October 22, 2007

Sugar at Harvest: 24.3° Brix

pH: 3.70

Release Date: January 2010

Alcohol: 15.5%

Titrateable Acidity: 0.58

Total Production: 90 cases

AWARDS & ACCOLADES

Silver Medal – 2009 San Francisco Chronicle International Wine Competition (2006 Vintage)

Bronze Medal – 2009 Sonoma County Harvest Fair (2006 Vintage)

ABOUT THE VINES

The Bordeaux varieties (Cabernet Sauvignon, Malbec, Cabernet Franc, Petite Verdot, and Merlot) that are blended into our Cabernet Sauvignon are grown throughout the estate in the soils and micro-climate that they are most suited for. Our Cabernet Sauvignon is planted in some of the steepest and highest altitude vineyards. The soils are Serpentine Clay which limits growth and vigor thus insuring a balance of fruit quality and ripening. The Petite Verdot and Cabernet Franc are both planted in brown rocky soil outcrops next to the Cabernet where they can develop their classic flavors to add to the blend. The Malbec is in the deeper and richer soils across from the Old Vine Zinfandel vineyard. There it develops those lush aromatics and soft silky tannins that Malbec is widely known for. The Merlot is grown next to the Brown Barn on the north side in black adobe clay. The vines are planted in high density of 1364 vines per acre in order to limit production and thus enhance flavors.



Darn [FINE] Barn [WINE]

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