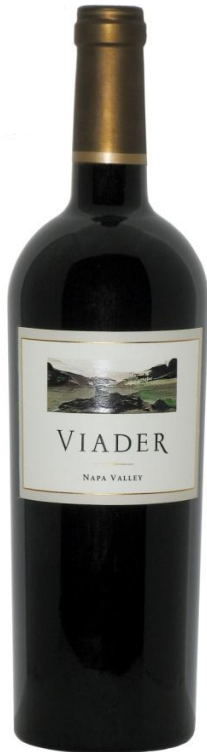


# VIADER

NAPA VALLEY

## 2007 VIADER

71% Cabernet Sauvignon ♦ 29% Cabernet Franc



### 2007 VINIFICATION:

Fermented in small batches in stainless steel and burgundian concrete tanks with 100% whole berries. Methods to preserve the delicate aromas, and increase the gentle extraction and slowly build the density while broadening the middle structure of the wines. Wines were aged in 100% French oak barrels for 24 months in our underground caves. Minimal racking was done to preserve delicate nuances.

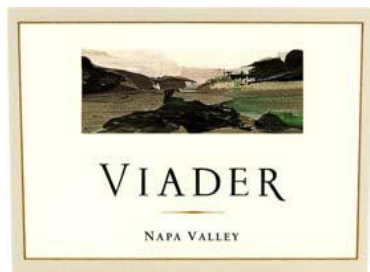
### WINEMAKING TASTING NOTES:

The 2007 VIADER shows the typicity of the VIADER estate, with its firm structure influenced by the steep rocky slopes of lower Howell Mountain, and the **familiar elegance and harmony** created through the combination of Cabernet Sauvignon and Cabernet Franc.

Upon opening, the aromatics bring forth delicate white floral notes, with bright red and blue fruits, and subtle hints of lightly scorched wood. Lively acidity supports a very broad flavor profile with a touch of brown sugar, milk chocolate, and vanilla bean tones which complement the smooth and silky texture. Sweet ripe tannins create a full-bodied and balanced mouthfeel. Within two hours, the wine shows more dark red fruits, with a touch of spice and licorice. Always best to decant when enjoyed young.

### 2007 GROWING SEASON:

An outstanding vintage, with about 60% of normal precipitation through winter. A warm spring resulting in earlier budding, bloom and fruit set in the vineyards. A mild summer, with few days topping 100 degrees and notably fewer days in the 90s. Harvest followed a traditional, even relaxed, pace. Brief light showers preceded an Indian summer, which turned out warm, clear days and spurred harvest crews into high gear to finish harvest.



WINEMAKERS: Delia & Alan Viader (son)

WINEMAKING CONSULTANT: Michel Rolland

PRODUCTION: 2282 cases

HARVEST DATES: Oct. 1-13, 2007

PH: 3.83