



Huge Bear

2007

CABERNET SAUVIGNON

NAPA VALLEY

APPELLATION:

Napa Valley

AGE OF VINES:

12 Years

HARVEST DATE:

September 26, 2007

BOTTLING DATE:

December 17, 2009

RELEASE DATE:

Fall, 2010

CASES PRODUCED:

100

PRICE PER BOTTLE:

\$55

The 2007 Huge Bear Napa Valley Cabernet Sauvignon came from some of the best vineyards in Oakville and St. Helena. The near perfect harvest weather of 2007 – warm but not hot days with a significant drop in evening temperature – resulted in textbook Cabernet Sauvignon conditions.

WINEMAKER'S TASTING NOTES:

Deep purple color, with sweet aromas of ripe blackberry and huckleberry, as well as subtle clove, and toasty oak notes. The taste is fleshy, powerful and full bodied with a round tannin structure and a dense and layered finish.

WINEMAKING TECHNIQUES:

Clusters were destemmed before going through fermentation in open top T-bins and the wine was pressed off the skins after two weeks of maceration. The wine was then aged for 27 months in 100% French Oak.

FOOD PAIRINGS:

Pairs perfectly with herb-crusted lamb loin with terrine of potatoes and local haricot vert salad. For dessert, couple with chocolate soufflé cake with crème anglaise and fresh blackberries.

BARRELS: 100% New French Oak

ALCOHOL: 15.5%

BLEND: 100% Cabernet Sauvignon

ACIDITY: 0.56g/100ml

MALOLACTIC FERMENTATION: 100%

pH: 3.82