

2007 – ‘*Kristian Story RED*’



2011
SAN FRANCISCO CHRONICLE
WINE COMPETITION
Gold Award

- VARIETAL: 41% Cabernet Sauvignon
25% Merlot
30% Zinfandel
4% Petit Verdot
- VINEYARDS: *Special Select Napa Valley Vineyards*
- WINEMAKING: *Fermented with French yeast
Cold soak at 50 degrees – 4 days
Maturation period – 11 days
Maceration period – 7 days
Racked only 2 times
Wine chemistry;
- 25.7 Brix at harvest
- 3.67 pH at bottling
- 0.63 TA at bottling
Bottled unfinned and unfiltered*
- BARREL AGING: 18 months in new French Oak Barrels;
- Exclusively
o Marcel Cadet
o Saury
o Seguin Moreau
- ALCOHOL: 14.8% by volume
- BOTTLING DATE: April 23, 2009
- RELEASE DATE: March 1, 2010
- PRODUCTION: 527 cases
- CELLARING: *This wine will develop complexity over the next few years.*
- WINEMAKER’S NOTES: *The 2007 vintage of **Kristian Story RED**, like that of the previous vintage, offers aromatic notes of currant, black cherry, plum, wild berry flavors and coco powder. This full-bodied wine offers a palate which brims concentrated layers of boysenberry and mocha flavors. It is rich and supple. I have also taken care in presenting the wine to be one with a balance of acidity, fruit, and integrated tannins. Will be at its peak between 2011- 2015.*