



## 2007 Cabernet Sauvignon

### WINEMAKER PHILIPPE MELKA'S TASTING NOTES

From this benchmark harvest in the Napa Valley, the Roy Estate 2007 Cabernet Sauvignon delivers on many different levels. This seductive wine reveals beautiful aromatics of black fruits, black currant, licorice, dark chocolate and integrated French vanilla oak; well structured with great length of sweet and silky tannins melting into your palate. The lingering finish (over 30 seconds) exhibits complex flavors of rich delicate fruits and warm gravelly earth. Truly a special estate vineyard. SEPTEMBER'10

*For optimum enjoyment of this wine, please decant and serve at about 64 °F.*

#### VARIETAL AND HARVEST INFORMATION

Varietal: Cabernet Sauvignon

Appellation: Napa Valley (nestled in Soda Canyon just south of Stags Leap District)

Blend: 100% Roy Estate 100% Cabernet Sauvignon

Harvested: October 5, 2007- October 9, 2007

#### VINIFICATION

Concrete tanks / open top fermenters

Maceration Time: 24 days

Malolactic Fermentation: 100% barrel fermented

#### BARREL AGE

26 months in new French oak

No fining/No filtration

#### FINISHED WINE

Alcohol: 14.1% TA: 6.1 g/l pH: 3.9

#### COOPERAGE

100% new Taransaud French oak

#### BOTTLED

February 10, 2010

#### PRODUCTION

350 cases



**A Cabernet Sauvignon Dry Red Table Wine from Napa, North Coast, California, USA**

**Rating: 94+ points**

**Drink: 2013-2038**

**Source: Wine Advocate #192 (Dec 2010)**

There are usually 300-350 cases of the Cabernet Sauvignon cuvee. The 2007 Cabernet Sauvignon along with the 2007 Proprietary Red are the finest wines I have yet tasted from Roy Estate. A beautiful nose of charcoal, creme de cassis, black currants, licorice and underbrush is followed by a deep, full-bodied, powerful wine with lots of texture, silky tannins and impressive density, as well as length. This wine has enough tannin to suggest 3-4 years of cellaring is required. It should age well for 25+ years.

When I met with proprietor Shirley Roy I was saddened to learn that her husband, Charles, had passed away this year. Together they had dreamed of producing world class wines from their 17-acre vineyard in the southern part of Napa Valley known as Soda Canyon. Shirley is committed to continuing that dream, and I wish her all the best. She's in good hands given the fact that their vineyard was planted by Helen Turley and John Wetlauffer, and the wine is now being made by the well-known French consultant, Philippe Melka. If readers have not yet checked out the Roy offerings from this rocky, cool climate site at the base of Atlas Peak, I highly suggest they do so.

**-Robert Parker**