

Daniel Gehrs Wines



CABERNET SAUVIGNON CENTRAL COAST

Wine Profile

VINTAGE: 2007

APPELLATION: Central Coast

HARVEST: Mid-October

FERMENTATION: Enclosed tank with 2x daily pump-overs and small open-topped fermenters with 3x daily punch-downs.

AGING: 50% new medium-plus toast French oak for 3 months, neutral French oak for 25 months.

VARIETAL COMPOSITION: 95% Cabernet Sauvignon and 5% Cabernet Franc.

Tasting Notes

The 2007 red wines, Cabernet Sauvignon in particular, yielded a small sized crop of healthy grapes that were typically harvested late in the season; mid-October when days grow shorter and nights colder. The wines showed an abundance of dark color and solid tannins during fermentation and so were pressed without undue delay once the color was set and the fermenting must approached dryness. Early to barrel was the theme in this vintage to get the aging process underway without delay. It would take some time to allow tannins to mellow and flavors to develop. This wine spent well over two years in barrel before it was deemed ready for bottling. This, a longer than normal aging process, proved to be a great success for the quality of this big hearted Cabernet. This wine possesses ripe Cabernet flavors of currant, cassis and wild blackberry and may be aged for 3-5 years in the bottle.

—DRG 11/09

Technical Data

ALCOHOL: 13.9%

WINE PH: 3.71

WINE ACIDITY: .57

RESIDUAL SUGAR: 0.10%

CASES PRODUCED: 1,535

UPC: 7 60919 12107 3