



2007 SUMMIT, SONOMA VALLEY

Make no mistake... we respect the intellectual exercise of producing varietal wines, but we believe that oftentimes blends are more enjoyable. As far as we're concerned, that is the case with our 2007 Summit. This classic combination of Bordeaux varietals rises to a level of complexity that none of the parts could achieve individually. Structure and power come from the Cabernet Sauvignon component, femininity and elegance from the Merlot, aromatic complexity and additional structure from the Cabernet Franc and juiciness and color from the Malbec.

It is already evident that 2007 is one of those vintages that wine critics will refer to for years to come as one of the best across varietals for California's North Coast. The long, mild growing season and a series of heat spikes in September and October combined to provide winemakers with the opportunity to harvest grapes with acidity, sugar levels, flavors and tannins in near perfect harmony.

Enjoy this wine now, or watch it develop over the next 10-12 years.

TECHNICAL INFORMATION

Blend:	38% Cab Sauvignon, 35% Merlot, 12.5% Cab Franc, 10% Malbec 4.5% Petite Verdot	Alcohol:	14.8%		
AVA:	Sonoma Valley	pH:	3.71	TA:	0.616 g/100 ml
Production:	1000 cases	Aging:	22 months in 40% new oak		
Release Date:	September 3, 2009	Barrels:	100% French (various coopers)		

WINEMAKER: Erich Bradley

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