

2007 CHAPTER THREE

Columbia Valley • Washington

VINTAGE

The 2007 vintage was near perfect by all measures. It began with a slightly wet spring that offered the vines residual water that stimulated strong shoot growth. A typical dry, hot summer followed. Summer conditions continued into late September, allowing for exceptional ripening conditions. Autumn rain helped to slow down the ripening process and extend the hang times. October brought perfect finishing weather that allowed the grapes to be harvested at optimal ripeness. A very exciting vintage that will be noted as one of the finest vintages experienced by Washington Vintners.

APPELLATIONS/VINEYARDS

47% Columbia Valley:	47% Conner-Lee
23% Red Mountain:	23% Ciel du Cheval
22% Yakima Valley:	22% Elephant Mountain
8% Horse Heaven Hills:	8% McKinley Springs

FINAL BLEND

57% Cabernet Sauvignon, 22% Syrah,
7% Cabernet Franc, 7% Malbec & 7% Petit Verdot

AGING

Aged for 20 months in new French oak barrels. Most, if not all of the barrels were three year air dried, thin stave, medium toast with toasted heads.

CASES PRODUCED

414 six-pack cases/750mL

TECHNICAL DATA

Bottled Summer 2009, pH 3.73,
TA .60, alcohol 14.9% by volume



CHAPTER

A main section of a text, usually having a title or number as a heading; an identifiable period in the history or development of something

TASTING NOTES

The third production of our Chapter Series of wines is outright exciting and is somewhat reminiscent of our 2002 Chapter One. This blend from our finest vineyards has brought forth an outstanding wine of great power and concentration. Flavors of blackberry jam, lavender, anise, black currants and subtle graphite hints are followed by a finish that lasts for nearly one full minute. An exceptional wine from an exceptional vintage. Recommended cellaring 8–15 years.

WINEMAKING

All the grapes were hand harvested at optimal maturity, hand sorted over a conveyor belt before de-stemming, then post-sorted over a shaker table to remove all debris other than grapes. The grapes were de-stemmed and gently moved to our red wine fermentors with a high percentage of whole berries. All the wine lots were cold soaked in open top fermentors for four to five days prior to fermentation. Once inoculated with Bordeaux Red yeast, the wine was allowed to ferment at temperatures between 80 and 90 degrees Fahrenheit. Two to three daily punch downs coupled with aerative pumpovers precipitated gentle extraction. After approximately 5–7 days of fermentation, the wines were gently pressed between 2 and 5 Brix. All the free run and press wines were separated and aged independently from one another. Primary and malolactic fermentations were completed in new and used French oak barrels. During the aging process, the wines on occasion were gently racked from barrel to barrel and fined if necessary.

