

Winegrowing Information

Followed by an exceptionally cold Spring, the 2007 growing season began with twenty days of frost on the valley floor. Warmer trends prevailed in the hills where our vines began bloom on May 21st and extended through May 27th. Once the growth cycle was underway, the vines displayed ample canopy and well formed clusters with small focused berries affected by very little shatter. In contrast to past years, there were no heat spikes through the summer, which resulted in a steady, even ripening throughout the season, producing fruit with concentrated robust, balanced flavors and great structure. Fruit was dropped when the vineyard reached 85% veraison on August 10th, and again on August 25th, leaving only fully ripened clusters on the vines in all the blocks. Harvest began on September 28th, and because the weather remained nearly constant, with warm days, and cool evenings, we were able to provide the fruit with the extended hang time needed to achieve optimum ripeness. Because of the near perfect weather, harvest was extended over a month, the last fruit being taken into the winery on October 23rd.

Winemaker Tasting Notes

The 2007 Kamen Cabernet is a powerful expression of Sonoma hillside fruit. In the glass are pronounced aromas of ripe cassis, roasted dark raspberry and cherry, with notes of violets, rose petals, wet stone, mocha and spicy oak. The mouth seamlessly integrates black fruit and a solid spine of soft, supple tannins. The full, round mid-palate showcases the balance of acid, fruit and tannins persist with a lasting finish

Grape Source

100% Estate Grown Cabernet Sauvignon
Kamen Estate Vineyards
Southern Mayacamas Mountains Elevation 1100' to 1450'

Production and Technical Data

Alcohol: 14.8%
Production: 1420 cases
Release Date: September 10, 2010

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