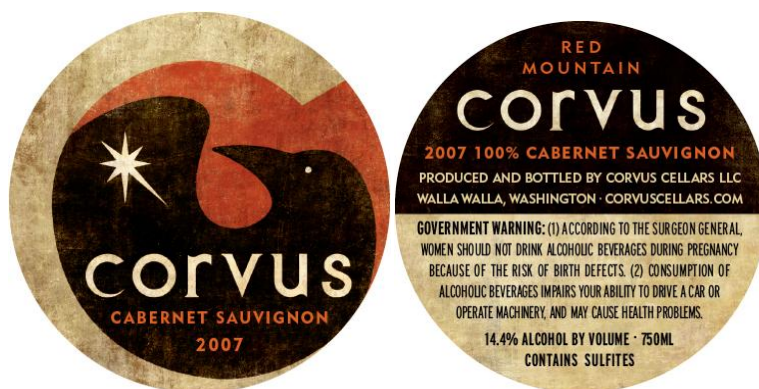


# CORVUS CELLARS

## 2007 CABERNET SAUVIGNON



The 2007 growing season brought us warm summers that extended well into the fall harvest season. With the consistent high temperatures and bountiful amounts of sunshine, sugar levels crept up as we waited for acidity and overall flavors to reach ideal state. The result is a wine that encapsulates our ongoing focus to craft balanced wines of distinction and appreciate those characteristics that are indicative of the vintage.

Our 2007 100% Cabernet Sauvignon is vineyard designated wine with all fruit coming from a single block of one vineyard within the Red Mountain AVA. The wine opens up with aromas of cedar, leather, white pepper and spicy mincemeat. On the palate, the bright fruit, balanced acidity, and rich mouth feel are the first sensations before the black cherry, cedar and nutmeg mid-palate characteristics become pronounced. In true Corvus fashion, the wine concludes with silky tannins that linger.

For full enjoyment, we recommend that you let the wine breathe before serving.

<b>Appellation</b>	Red Mountain	<b>Release</b>	May 2011
<b>Harvest</b>	October, 2007	<b>Suggested Retail</b>	\$39.00/bottle
<b>Notes</b>	14.4% alcohol New French & American Oak Barrels	<b>Production</b>	120 cases