



Ramsay
2007 Cabernet Sauvignon
North Coast
Great Buy!
Cherry, berry and vanilla oak in the nose with numerous subtle undertones. These are carried forward to the palate with bright, mouth-filling fruit

Cabernet Sauvignon 2007

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Chemistry at Bottling -pH: 3.58 -Total Acidity: 5.7 grams/liter
-Alcohol: 13.95% -Free Sulfur Dioxide: 28 parts per million -Total Sulfur Dioxide: 63 parts per million

The grapes for the 2007 Ramsay Cabernet Sauvignon were sourced from vineyards in Napa, Lake and Mendocino Counties that I choose specifically for their distinctive characteristics of soil, clone, exposure to sunlight, irrigation, farming practices and microclimate that lend themselves particularly well to the highly successful culture of the noble Cabernet grape. The separate lots were blended together after a number of exhaustive trials that demonstrated the definitive superiority of the final cuvee to its component parts. The blend is almost entirely Cabernet Sauvignon, but with a couple of tiny lots of Merlot and Cabernet Franc added. The resulting medium-bodied wine is redolent of perfectly ripe, mahogany-colored Bing cherries. These aromas are echoed on the palate where dark fruits, fine tannins and excellent acidity combine to form a complex but completely harmonious and well-balanced whole. Pair it with a mild chili-rubbed skirt steak from the grill or a hunk of Danish Blue or Vermont Cheddar to bring out the best in both wine and food.