

# Technical Notes

## 2007 Ehlers Estate St. Helena One Twenty Over Eighty



Final Blend: 80% Cabernet Sauvignon, 14% Merlot, 6% Petit Verdot

Fruit source: 100% estate grown

Farming: California Certified Organic Farmer (CCOF) July, 2008.

Oak Regime: 100% French Oak, 50% New

Primary Coopers: Nadalie, St. Martin, de Jarnac

Harvest Dates: Sept. 21st – Oct 15th

Bottling Date: June 18, 2009

Production: 2,600 cases

Average Maturity: 24.8 Brix, 3.8 pH, 0.56 TA

Finished Wine: 14.7% Alcohol

Price: \$45/bottle

Winemaker's Notes: 2007 was a very dry year, with barely enough ground water to sustain the vines. We had an early spring followed by a long, beautiful, warm, but not hot summer. There were no adverse weather conditions heading into harvest. The drought gave us small berries with great intensity, and the idyllic weather provided the conditions for full maturity at lower sugars, terrific fruit flavors, and powerful and balanced red wines.

This Cabernet Sauvignon blend was created to express the broad diversity of our 23 individual vineyard blocks on our Estate vineyard. The name, One Twenty Over Eighty, is the "ideal" blood pressure and is a playful reminder of our unique ownership, dedicated to cardiovascular research. Aromas of cocoa, dark chocolate, high-tone red fruit, lavender, and French plums lead to a full-bodied entry, silky mid-palate, ending with a complex and long finish. This wine shows great structure and balance and is a classic Cabernet from a classic Napa Valley terroir.

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