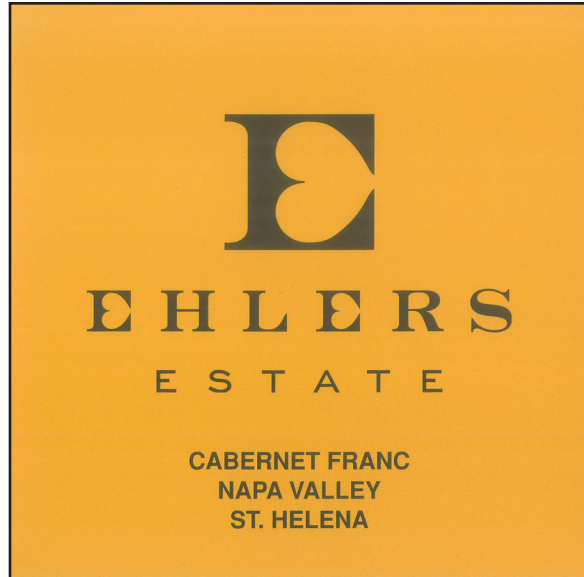


# Technical Notes

## 2007 Ehlers Estate St. Helena Cabernet Franc



Final Blend: 100% Cabernet Franc  
Fruit Source: 100% estate grown  
Farming: Organic and biodynamic farming since 2005  
Oak Regime: 100% French Oak, 50% New  
Primary Coopers: Nadalié, Treuil, St. Martin  
Harvest Date: October 16, 2007  
Bottling Date: June 17, 2009  
Production: 300 cases  
Average Maturity: 24.5° Brix, 3.85 pH, 0.55 TA  
Finished Wine: 14.5% 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.

The 2007 Estate Cabernet Franc is one of the best ever from our property. Dominated by a juicy, full-body entry, the wine has a nice minerality in the mid-palate with flavors of black cherries, black raspberries, cigar wrapper, and black plums layered with spicy cola and cayenne. The lingering chocolate-cherry finish rounds out the great structure of this wine.

[www.ehlersestate.com](http://www.ehlersestate.com)  
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