

# STAGLIN

FAMILY VINEYARD

## 2007 INEO

Napa Valley

<i>Release Date</i>	October 1, 2010
<i>Harvest Dates</i>	September 3—October 9, 2007
<i>Barrel Aging</i>	22 Months
<i>Oak</i>	100% French, 100% New
<i>Blend</i>	50% Cabernet Sauvignon, 40% Cabernet Franc, 10% Merlot
<i>Alcohol</i>	14.7%



### *Winemaker Tasting Notes*

The 2007 growing season can be characterized as dry, early and light – the winter rainy season was short, budbreak was early, the growing season was consistent and on the warm side with a significant heatwave in late August just prior to harvest, resulting in a small crop that produced intensely flavored fruit with great color, intense flavors and substantial extract.

The wine displays a heady bouquet of sweet, dark fruits and Kirsch lifted by notes of violets, eucalyptus, Crème de cassis, and dried herbs substantiated by earthy elements of peat and pulverized rock amidst rich undertones of oak and roasted nuts. A palate rich with black cherries, blackcurrants, sun-warmed figs, spiced blackberries and crème de cacao is enlivened by menthol, black pepper and liquid minerals that give way to ample yet silky tannins which provide this wine with balance and extend its hedonism. After its first year in bottle, this wine has integrated well and is drinking delightfully well now but should continue to evolve and offer up additional layers of complexity in the years to come.