



2007 Orphan

Vintage Summary

2007 harvest began with a cold, dry winter and an early bud break. Spring remained dry and warm. A mild, early summer eventually turned hot. Consistent temperatures in the mid 90's created balanced maturation of flavors and acidity. Harvest was from mid September through late October.

Vineyard Practices

Aggressively pruning the vines helps focus the plants stored carbohydrates on promoting strong early growth in shoots. When shoots reach around 6 to 8 inches, we remove any growth not intentionally left at pruning. To help intensify color, ripen tannins and maintain healthy vines, we increased sun exposure and air circulation by removing laterals and creating a tunnel through the middle of the canopy. In May, we removed smaller fruit bearing shoots that might have had difficulty ripening their clusters to decrease production and increase fruit quality. The warm summer provoked early veraison, and to ensure we had even maturity throughout the vineyard, we removed green or pink colored fruit. Yields of less than 3 tons per acre extended the growing season and we harvested most of the Cabernet Sauvignon and Syrah from the middle of September through the end October, depending on the micro-climate of the vineyard site.

Winemaking Practices

Our winemaking team began sampling the ripening grapes on a regular basis in early September. During the last few weeks before the grapes were picked, we tasted the skins, juice and seeds two to three times per week. We evaluated color, flavor and tannin ripeness to determine the exact harvest date.

A skilled crew handpicked the grapes into ½ ton picking bins. Once at the winery, the clusters were hand sorted by our harvest crew. The grapes then passed through our de-stemmer, removing the stems and dropping grapes onto our 2 by 2 sorting system. Another sorting team then removed any imperfect fruit from the single layer of berries before they were lightly crushed. The must (crushed grapes) was transferred to tanks ranging from 5 to 25 tons in capacity, depending on the size of the vineyard block. UV-43 yeast, a strain known for its intense cherry and berry characteristics, then fermented the wine to dryness over a ten-day period. During fermentation, the fermenting wine was pumped over for about 35 minutes twice daily to extract the ripe tannins and intense flavors from the skins. After fermentation, another two to three weeks of pump overs were needed to extract lush tannins and ripe flavors. Malolactic fermentation took place in barrel to incorporate the complex flavors. We blended the wine in mid August of 2008 to allow the wine to integrate for 5 months prior to bottling. The wine was aged for 14 months in 22% new oak (10% new French, 12% new American).

Tasting Notes

Bright purple in color with a ruby red hue, the 2007 is our best Orphan offering to date. Aromas of black fruit, raspberry and leather fill the glass. The entry is soft, balanced and layered with fruits, fig and a touch of spice. The mid palate is fleshy and fruit forward, segueing into a finish lightly touched by ripe tannins and nuances of new French and American oak.

Specifics

Barrel aging:	14 months in 225-L oak barrels, 22% new	Pumpovers:	2-4 times daily during fermentation
Blended:	8/5-8/9/2008	Barrel replacement:	15-20% annually on average
Harvest dates:	9/14-10/31/2007	Racking:	Every 6 months
Brix at Harvest:	25.2	Fining:	None
Harvest method:	100% hand-harvested	Bottled:	Jan. 20-22, 2009
Fermentation:	12-15 days with UV-43	pH:	3.78
Maceration:	18-35 days including fermentation	Barrels:	Missouri, Minnesota, Allier
Total Acidity:	.61g/100ml	Malolactic fermentation:	In Barrel
Yeasts:	UV-43		
Alcohol:	13.5%		

Suggested Retail Price \$18.50

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