

# SWANSON

## VINEYARDS

### 2007 "ALEXIS" OAKVILLE CABERNET SAUVIGNON

#### VINTAGE:

The 2007 growing season in Oakville was marked by relatively unusual conditions: subfreezing temperatures in January and only 60% of normal rainfall. A warm spring meant the major events for our Cabernet Sauvignon vines - budbreak, bloom and set - occurred early. We are privileged to have extraordinary well-drained, benchland for our Cabernet vines; coupled with a long, relatively cool growing season, 2007 was truly a classic Napa Valley Cabernet vintage. All fruit was hand-harvested in early October.

#### VINEYARD:

Fruit for this wine was sourced primarily from our Oakville Cross Road Estate vineyard, located in the heart of the Oakville Appellation, where alluvial soils are well-suited to the production of a small crop of intense, concentrated fruit. Additional fruit was selected from the cooler Oak Knoll and Carneros appellations.

#### WINEMAKER NOTES:

The 2007 Swanson Alexis Cabernet Sauvignon, which was not fined nor filtered in order to maintain maximum flavor intensity and texture, is dark garnet in color. The aroma is dominated by ripe black currant, anise and blackberry. In the mouth this wine speaks with considerable authority. The first impression is one of sweet fruit and sumptuous tannins, leading to a very silky, firm texture in the mid-palate. The wine is very long in the mouth, with a finish that is thick, supremely well-balanced, with layer upon layer of deep, dark cassis and espresso, coupled with sweet oak in the background. Drinks quite nicely now and will continue to age gracefully through at least 2018.



#### COMPOSITION:

81% Cabernet Sauvignon  
19% Merlot

#### HARVEST:

October 3 - 8 (Cabernet)  
September 7 (Merlot)

**BRIX at HARVEST:** 25.6°  
average

**ALCOHOL:** 14.8%

#### WINEMAKING

26-day maceration on skins  
ML in barrel

#### AGING:

22 months in 100% French oak  
barrels; 60% new

#### BOTTLING:

May 2009

#### RELEASE DATE:

February 2011