

Kathryn Kennedy

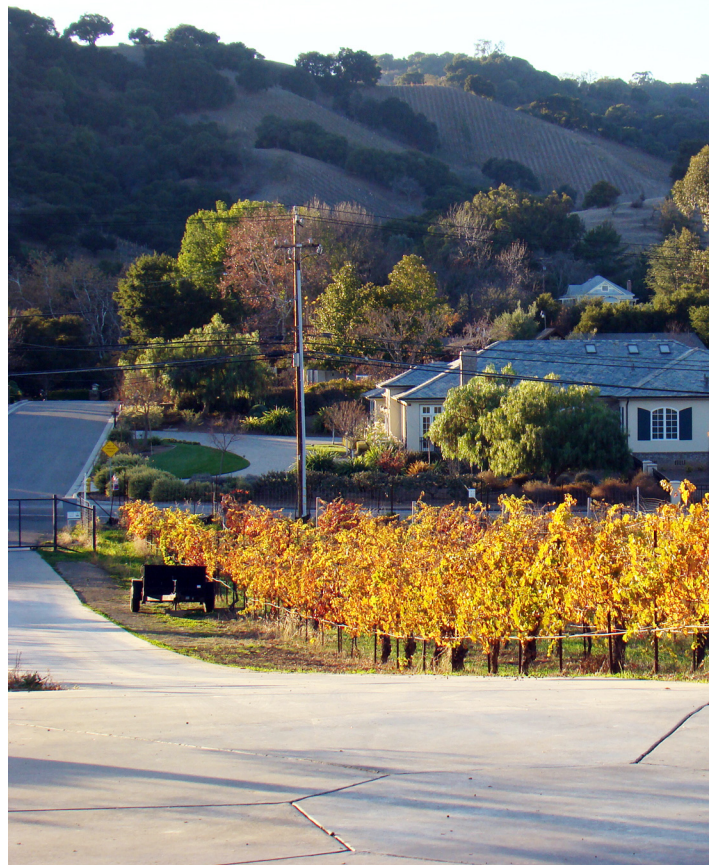
Small Lot Cabernet

2007 vintage

Santa Cruz Mountains

Our knowledge of the Santa Cruz Mountains allowed us to access grapes from superior small vineyards. These growers include residential homeowners whose grapes arrive at the crush pad in very small lots. The natural affinity of the local climate combined with micro-managed vineyard care leads to the highest quality grape sources.

Everyone agrees 2007 was really special. The weather in the Santa Cruz Mountains that year was ideal for growing Cabernet. This wine was fermented in open top tanks with hand punch down. It was then aged in a combination of American and French oak barrels for 21 months; only 876 cases were produced.



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According to noted wine writer Matt Kramer, the Santa Cruz Mountains is “California’s all time most underrated wine district”. This historic area has been recognized since the late 1800’s when local winegrowers first began to win acclaim for their wines in international competitions. In 1981 the Santa Cruz Mountains AVA became federally recognized as one of the first American viticultural areas to be defined by topographic lines.

Warmer growing conditions on the inland side of the coast range have proven to yield superb Cabernet. This wine was vinified using the same small scale techniques we employ for our other great wines. In the hands of a seasoned Cabernet specialist like Marty Mathis, the results are extraordinary.