

FELINO

CABERNET SAUVIGNON



Varietal Composition	86% cabernet sauvignon 14% merlot, petit verdot, malbec & syrah
Vintage	2007
Harvest	April 7-14; hand-harvested
Appellation	Mendoza, Argentina Vineyards in Agrelo, Perdriel, Lunlunta and Tunuyan
Climate	Semi-desert; 2,500 feet average altitude
Growing Season	A mild winter with minimal frost was followed by warm, consistent temperatures in spring that set a healthy, uniform crop. A long, moderate growing season followed, allowing fruit to ripen slowly and fully. Rains in mid-March necessitated the delay of harvest to give the vines time to reabsorb excess precipitation and re-concentrate flavors in the berries.
Yield	3.1 to 3.7 tons/acre
Primary Fermentation	Fermented with selected and native yeasts in 8 to 15 ton closed-top stainless steel fermentors
Maceration	3 to 4 day cold soak; 15 to 18 days total maceration
Secondary Fermentation	Native malolactic fermentation in barrel; 3 months to completion
Barrel Aging	9 months in American and French oak barrels; 22% new
Bottling	March 2008
Tasting Notes	Aromas of black currant and spice accompany a deep garnet color to introduce this stylish cabernet sauvignon. The generous palate offers perfectly ripened black fruits framed with bittersweet cocoa and hints of tobacco and earth. Fine, ripe tannins and subtle mineral notes grace a lengthy finish. Alcohol 14.2%