



2007 Cabernet Sauvignon

WINEMAKER PHILIPPE MELKA'S TASTING NOTES

From this benchmark harvest in the Napa Valley, the Roy Estate 2007 Cabernet Sauvignon delivers on many different levels. This seductive wine reveals beautiful aromatics of black fruits, black currant, licorice, dark chocolate and integrated French vanilla oak; well structured with great length of sweet and silky tannins melting into your palate. The lingering finish (over 30 seconds) exhibits complex flavors of rich delicate fruits and warm gravelly earth. Truly a special estate vineyard.

SEPTEMBER '10

For optimum enjoyment of this wine, please decant and serve at about 64 °F.

VARIETAL AND HARVEST INFORMATION

Varietal: Cabernet Sauvignon

Appellation: Napa Valley (nestled in Soda Canyon just south of Stags Leap District)

Blend: 100% Roy Estate 100% Cabernet Sauvignon

Harvested: October 5, 2007 – October 9, 2007

VINIFICATION

Concrete Tanks / open top fermenters

Maceration Time: 24 days

Malolactic Fermentation: 100% barrel fermented

BARREL AGE

26 months in new French oak

No fining / No filtration

FINISHED WINE

Alcohol: 14.1% TA: 6.1 g/l pH: 3.9

COOPERAGE

100% new Taransaud French oak

BOTTLED

February 10, 2010

PRODUCTION

350 cases

WINEMAKER

Philippe Melka

Napa Valley Estate Grown & Bottled



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