Lambert Bridge 2007 Cabernet Sauvignon



SPECIFICS

Appellation	Sonoma County
Vintage	2007
Release Date	November 2010
Blend	91% Cabernet Sauvignon 5% Merlot 3% Cabernet Franc 1% Petit Verdot
Bottles Produced	12
Barrel Regime	Barrel aged for 22 months 100% French oak 54% new oak 17% 1 year 29% 2 year
Alcohol	14.3%
Price	\$500



SONOMA COUNTY 91% Cabernet Sauvignon 5% Merlot 3% Cabernet Franc

1% Petit Verdot

Our 2007 Sonoma County Cabernet Sauvignon is truly a cornucopia of the best varietals, vineyard sites and coopers. We take you on a tour of Sonoma County with Cabernet Sauvignon from Alexander Valley and Sonoma Valley and blending varietals from our own Chambers Vineyard. Our winemakers finished the blend with a touch of Merlot, Cabernet Franc and Petit Verdot to make a perfectly balanced wine with structure and body yet a supple feel on the palate. Finally we've utilized three French coopers and selected the finest barrels in which to age this wine.

22 months in French Oak offer sweet vanilla aromas as well as baking and pie spices. Your palate is filled with luscious flavors of dark cherry, cocoa and sweet tobacco leaf. Firm tannins offer structure for years of aging but a silky mouth feel lends to perfect enjoyment today.

A perfectly seared and roasted Duck Breast with slow roasted winter root vegetables are worthy accompaniments to this amazing Cabernet.