

WINE NOTES



ART WORK: 'FG/AB BLOCK '2000, MACHINE SEWN & HAND QUILTED BY ELLEN OPPERNEIMER

VARIETY

CABERNET
SAUVIGNON

BARREL AGING:

TOTAL ACID / PH:

ALCOHOL CONTENTS:

BOTTLING DATE:

RELEASE DATE:

TOTAL CASES:

RETAIL PRICE:

GROWING AREA

HEART ARROW RANCH
MENDOCINO
FARMED BIODYNAMIC

17 MONTHS FRENCH OAK
AMERICAN OAK

.570gm/100ml / 3.8ph

15.2% by VOLUME

MAY 10, 2007

DECEMBER 1, 2007

98 CASES

\$55.00

This complex, delicious wine has layers and layers of soft, ripe fruit flavors – plum, blackberry and black cherry, with a note of spice and sweet cedar. It is unusually rounded and balanced for such a young red wine, already lush and smooth in the mouth without the need for additional bottle aging, in large part because the warm days and very cool evenings of Mendocino County contribute to an exceptionally long hang time for Cabernet Sauvignon grapes. This ideal climate allows the fruit to fully ripen its tannins without any residual harsh or dry aftertaste. All the grapes were harvested from the Heart Arrow Ranch, an organic, Biodynamic hillside vineyard whose owners are dedicated to the producing the finest quality of fruit. This wine will be delicious with beef and lamb recipes or with hearty, tomato-based pasta dishes.

MICHAEL MARTELLA WINES

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