

BARNETT VINEYARDS
Spring Mountain District
NAPA VALLEY

Rattlesnake Hill
Cabernet Sauvignon
Spring Mountain District
2007

Harvest Date:	September 8 th , October 2 nd , & 7 th , 2007
Grape Source:	Terraces 50%, Rattlesnake Hill 50%, 100% Estate Fruit
Planted:	1984, 1989
Blend:	100% Cabernet Sauvignon
Aging:	23 months in French Oak Barrels, Mixed Coopers Medium + toast oak, 90% new
Alcohol:	14.8%
Total Production:	565 Cases
Release Date:	January 2010
Winemaker:	David Tate

Vineyard & Vintage Notes: Rattlesnake Hill is a small rocky knoll on the estate, located at 2050 ft elevation on Spring Mountain. The hills position allows optimal sun exposure while being above the fog line. The Cabernet growing on this rocky boulder filled soil is one of the first picked lots of our estate. 2007 was a warmer year, where Rattlesnake Hill was picked very early showcasing big bold fruit flavors. It is a warmer year combined with mountain expression combining all the elements of sun, soil, and vinification to produce a powerful wine.

Winemaking Notes: The fruit for this wine when harvested was cold soaked for 4-6 days and fermented in small bins and tanks; punched down or pumped over 2 to 3 times a day. The maceration times were 13 to 15 days. Once fermentation was complete the wine was pressed off into 90% new French oak barrels for aging. The wine has been racked twice throughout the year.

Tasting Notes: The wine is dark deep purple, and has ripe currant and blackberry instantly on the nose. Traditional Rattlesnake aromas of graphite, volcanic earth, black olive and deep dark chocolate match this. As the wine sits in the glass innumerable fragrances evolve. The wine is ultra plush on entry; where the youth of the wine is evident from the full chalky tannins and beautifully balanced acid. The mid-palette has big blackberry, peppercorn and black licorice. This is a truly great example of Mountain Cabernet. Enjoy this wine over the next 15-18 years (2009-2027).