



THE STORY Nestled at the foot of the Palisades in Northern Napa Valley, the Lamb Vineyard has been a source of great pride for our family over the past quarter of a century. Named for Juelle's family, the vineyard was planted to Cabernet in 1982 and consistently yields small quantities of fruit that produce wine with a rare combination of rich concentrated flavors, velvet texture and elegance.

THE WINE

- 100% Cabernet Sauvignon
- Harvested on October 19 and 24th, 2006
- Fermented in small open-top fermenters
- Aged 22 months in 100% new French oak barrels
- Bottle date: September 2009
- 250 cases produced

REVIEWS

The dense ruby/purple-hued 2007 Cabernet Sauvignon Lamb Vineyard reveals beautiful blueberry and blackberry fruit along with a subtle gravelly, smoky component, a full-bodied, rich, silky mouthfeel that builds incrementally, outstanding purity and texture, and a personality reminiscent of a great northern Graves Cabernet Sauvignon-based wine from Bordeaux. This beauty is approachable, but it will be even better in 7-8 years, and should last 20-25 years thereafter. - (93 Points) Robert Parker, *The Wine Advocate*

Opaque ruby. Slow-to-unfold aromas expand with air, suggesting blackcurrant, cherry preserves, pipe tobacco, smoky Indian spices and dried flowers. Broad, palate-staining dark berry and bitter cherry flavors are sweetened by a suave vanilla quality and given spine by sneaky minerality. Very rich and admirably intense but there's a core of fresh acidity here that gives the wine an unlikely impression of elegance for its power. The finish repeats the cherry and floral notes and clings with excellent tenacity. This demands cellar time.

- (93 Points) Stephen Tanzer, *International Wine Cellar*