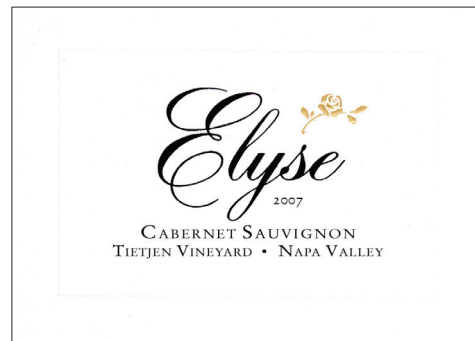


2007
TIETJEN VINEYARD
CABERNET SAUVIGNON
RUTHERFORD • NAPA VALLEY



HARVEST DATE: 9/13, 9/27
GRAPE SOURCES: Tietjen Vineyard
Wood Vineyard
BLEND: 96% Cabernet Sauvignon
4% Petit Verdot
HARVEST BRIX: 25.4°, 24.6°
MACERATION: 15 day native yeast fermentation
AGING: 30 months in French oak
(45% new)
PH: 3.78 TA: 0.64 g/100ml
ALCOHOL: 14.8%
PRODUCTION: 585 cases 12-pack 750ml
20 cases 1.5L

Robert M. Parker, Jr.'s
**The
WINE
ADVOCATE**
The Independent Consumer's Bimonthly Guide to Fine Wine

91+ pts

TASTING NOTES:

The 2007 Tietjen Cabernet Sauvignon is deep garnet red in color with a heady nose of cassis, plums, black cherries, mulberries, earthy spices, and cedar. Full across the palate, the wine displays flavors of ripe cherries, caramel, espresso cream, dried fruits, and warm spices. The tannins are well resolved and the wine finishes with a broad, satisfying mellowness. This full-bodied wine has great aromatics, a seamless entry, a long finish, and a harmonious balance of all its nuanced components.

This Cabernet will pair wonderfully with lamb, venison, beef, and rich cheeses.

Decanting this wine is always beneficial. It will age well for 15 to 20 years.

ABOUT ELYSE WINERY:

Winemaking is cooking without a flame. Our winemaking philosophy at Elyse in Napa Valley is similar to the approach of a great chef who carefully prepares artisan grown ingredients to bring each layer of flavor to the table. Long term alliances with our growers form the cornerstone to our portfolio of vineyard driven wines that possess an unfaltering affinity for pairing with food.

“A meal with wine is dining – it’s a conversation, an event. It’s what wine is all about.”

– Ray Coursen, Winemaker & Owner

