

2007 Caldwell Merlot

Varietal Collection

ESTATE GROWN



Vintage:	First
Composition:	100% Merlot
Appellation:	Napa Valley, Coombsville District
Vineyard:	Caldwell Vineyard Estate, Established 1981
Elevation:	500 feet above sea level; Hillside, with 5% to 30% slopes
Climate:	The Coombsville region, with its close proximity to the San Pablo Bay, has a very unique climate which allows for an extraordinarily long growing season without the extreme hot and cold temperatures that can be experienced in the rest of the Napa Valley.
Soils:	Shallow soils, 2.5 feet deep, reddish brown in color. Rare to Napa Valley, a combination of volcanic ash, Sobrante loam and stony clay and rocks.
Tasting Notes:	Cherry, chocolate covered raspberries, fresh coffee grounds, salt cured black olives, and garrigue define this exotic nose. Woven in are notes of fresh mint, plum, and pine needles. A burst of bing cherry dominates the attack. A full mouth of raspberry, ripe strawberry, anise, and mineral is centered on refreshing acidity and approachable tannins. The haunting finish of dark chocolate and plum with hints of orange zest linger.
Ageing:	4 – 7 years
Production:	49 cases
Price:	\$65.00 per 750ml bottle

CALDWELL VINEYARD

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Phone: 707.255.1294 Fax: 707.255.5162 Email: info@caldwellvineyard.com

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Proprietors: John and Joy Caldwell | Viticulturist: John Caldwell | Winemaker: Marbue Marke

VARIETAL COLLECTION

Vineyard Merlot Block

Block 12: 900 vines / .77 Acres

Clone: 181

Rootstock: 3309

Yield: 2.0 Tons per Acre

Average Vine Age: 23 years

Viticulture

Green Harvesting: End of July to first week of August (varies per exposure).

Deleafing: Very selective pulling after bloom towards end of May and a 2nd Pass in June/Early July.

Harvest Date: October 27th, 2007.

Vintage Summary: The 2007 Vintage was marked by a perfect growing season and challenging conditions during ripening season. An ideal bloom was followed by an ideal set. The ripening season started with a heat spell then the weather turned cold delaying maturity. Several rains challenged picking decisions. The vintage turned out to be very late but the fruit that made it through the weather was fantastic. Medium berry sizes with good flavor and thick skins came in with a normal yield.

Winemaking

Fermentation: 59-Gal Barrel Fermented (100% New French Oak)

Yeast: Natural

ML: Vinoflora Oenos

Blend: 100% Merlot

Coopers: Tonnellerie Baron

Wood Origin: Tronçais, Loiret

Ageing: 18 months in barrel

Percentage of New Barrels: 60% Brand New, 40% Once filled

Topping-Up: Every 2-Weeks

Fining: No Fining

Filtering: No Filtration

Alcohol: 14.8%

Bottling: Bottled on April 2nd, 2009.

Varietal Collection of Pure Clonal Varieties

limited case production sold only through the tasting room

	(bottle price)	[production quantity]
2008 CHARDONNAY (CLONE 809)	\$40.	250 CASES
2008 SYRAH ROSE	\$20.	200 CASES
2007 MERLOT (CLONE 181)	\$65.	49 CASES
2007 PETIT VERDOT (CLONE 400)	\$65.	75 CASES
2007 SYRAH (CLONE 174)	\$65.	75 CASES
2007 SYRAH (CLONE 300)	\$65.	75 CASES
2007 TANNAT (CLONE 474)	\$65.	50 CASES
2007 SYRAH PORT (CLONE 470)	\$65.	37 CASES

ABOUT CALDWELL

Caldwell Vineyard

Region: Recognized for its unique terroir for over 40 years, Coombsville is in the process of gaining AVA status. It is approximately 11,200 acres with over 900 acres planted to grapes. The area is nestled in the southeastern region of the Napa Valley, between the city of Napa and the western ridge of the Vaca Mountain Range. The region constitutes about 3% of the Napa viticultural area.

Established: Originally with 53 acres in 1981. Over the years, the vineyard's high quality fruit has been the grape source for other noted high-end wine producers such as Pahlmeyer, Viader, Joseph Phelps' Insignia, Phillippe Melka, Merus, Mia Klein, and Patz&Hall.

Vineyard: Currently 123 acres, of which 65 acres are planted to grapes. 85% of the vines are French clones, with the remainder UC Davis certified California clones.

Average Vine Age: 20 years

Average Yield: 3 tons per acre

Grape Varietals: Cabernet Sauvignon 26.2 acres, Syrah 13 acres, Chardonnay 7.4 acres, Merlot 6.4 acres, Cabernet Franc 3.2 acres, Petit Verdot 1.5 acres, Sauvignon Blanc 1.5 acres, Tannat 1.1 acres, Carmenere 0.7 acres

Facility: Wine production takes place 100 feet underground in a 20,000 square foot cave on the estate. We also provide custom crush for other small wineries.

Fermentation: Primarily barrel fermented, traditionally a method reserved for whites, is executed in small French oak barrels to allow for a smoother integration of the oak and fruit tannins. The little wine that is not barrel fermented is carried out in stainless tanks.

Maceration: The juice from the various varietals undergoes an extended maceration before the young wine is pressed. Depending on varietal and vintage, maceration is 25–45 days.

Caldwell Wines

750 ml	(bottle price)	[production quantity]
2006 ROCKET SCIENCE <i>Proprietary Red</i>	\$48.	1,404 CASES
2006 SILVER <i>Proprietary Red</i>	\$100.	600 CASES
2006 GOLD <i>Cabernet Sauvignon</i>	\$150.	188 CASES



Tasting Room