



COHO

2007 Headwaters - Napa Valley Red Wine

Harvest:	Hand-picked on 9/21, 28, 10/12 and 25, 2007
Appellation:	Napa Valley
Varietal Composition:	62% Cabernet Sauvignon, 34 % Merlot, and 5 % Petit Verdot
Brix at Harvest:	26.4 degrees Brix
pH:	3.56 pH
Total Acidity:	6.8 g/L
Crush:	100% whole berries
Pre-fermentation:	3-day cold soak at 50 degrees F
Fermentation:	9 days primary, malo-lactic fermentation in barrel
Peak Temperature:	93 degrees F
Aging:	20 months in barrel
Oak:	100% French oak, 45% new for the vintage consisting of Allier, Tronçais and Center of France forests, both medium and medium plus toast
Bottled:	August 1, 2009
Produced:	1672 (9L) cases, including 10/1.5L cases
Release Date:	November, 2009

Winemaker Notes:

Coho Headwaters Napa Valley Red Wine represents a distant, quiet and pure place, a source of power, beauty and natural cycle...the beginning and the culmination of the journey. Like this place, the wine is focused on absolute purity of fruit. Ultra rich, with complex purple plum and wild berry aromas; a supple texture, silky density and polished tannins. The Cabernet Sauvignon, Merlot and Petit Verdot sourced for this blend are from vineyards in the cool "Coombsville Area" of the Napa Valley, where intense, deep red color, generous fruit on the palate and supple tannins typify the wines.

Finished Wine Statistics:

Alcohol: 14.5%

pH: 3.67 pH

TA: 6.0 g/L