



Carpe Diem

2007 CABERNET SAUVIGNON
NAPA VALLEY

Carpe Diem Cabernet Sauvignon is made in a classic winemaking style, respecting the characteristics of the Cabernet Sauvignon grape. The wine is fruity, elegant, and exhibits soft tannins, making it pleasant to drink in its youth. Oak is used sparingly to keep Carpe Diem fresh and vibrant. Grapes for the Carpe Diem Cabernet Sauvignon have been selected exclusively from the best vineyards in world renowned Napa Valley. Vinified under the strict supervision of Christian Moueix's winemaking team in Yountville, California, Carpe Diem embodies the essence of Napa Valley classic Cabernet Sauvignon. It is a fresh and straightforward wine expressing its bountiful fruit with aromas of wild strawberries and soft tannins.

Additional Information

The 2007 vintage began dry with some very cold days and single-digit nighttime temperatures in early January, and continued dry, with about 60% of normal precipitation through the spring. Temperatures were warmer than normal in April and May with resulting earlier budding, bloom and set. The summer growing season continued on the mild to cool side. There was a brief period of heat that spiked around Labor Day, but the temperatures cooled after several days. Clusters, as well as individual berries on the clusters were notably smaller and nicely concentrated in all varieties due to the dry season.

Technical Information

Appellation:	Napa Valley
Varietal(s):	100% Cabernet Sauvignon
Aging:	11 months
Wine Alcohol:	14.1%
Fermentation:	Length of fermentation: 15 days; Fermentation: Stainless Steel
Aging Potential:	3-5 years
Suggested Retail Price:	\$26

