



This primarily Bordeaux-inspired blend shows the sanguine, focused fruit and shapely tannins that we've come to expect from the sandy soils and slightly cooler mesoclimate of this outstanding vineyard site

THE PARING RED 2007

57% cabernet sauvignon, 32% merlot,
9% cabernet franc, 2% petit verdot
Aged in 55% new French oak (Bel Air, Saury,
Sylvain & Taransaud) for 22 months
Bottled unfinned and unfiltered
1,904 cases produced

WINEMAKER'S NOTES: A heady perfume of blackberry, ripe plums, blueberry and vanilla are complimented by a touch of mint and a beautiful, dusty earth/herbal note. All four varieties bring something to this bottle: cabernet sauvignon shines through in the black fruit on the nose and contributes to the elegant, firm structure. Merlot brings density and weight to the mid-palate and ensures a generous amount of black and red fruit. Floral and herbal elements from the cabernet franc provide grace and add complexity. Even at only 2%, the petit verdot with its sanguine quality and density brings vibrancy and force to the blend. The 2007 red is a powerful blend with complexity and just the right balance of richness and focus. It is our biggest, yet also most elegant Paring Red blend to date.

THE PARING