

LEAPING LIZARD



2007 LEAPING LIZARD Napa Valley Cabernet Sauvignon



Unlike the multitude of sun worshipping lizards that blanket the rock walls of our hillside winery, Leaping Lizard wines are themselves rare specimens, providing all the prestige of our premiere vineyards with none of the pretense.

Made to be enjoyed upon release, Leaping Lizard wines are fermented slowly in small lots to promote the vibrant, youthful notes that literally leap from the glass.

Wine:

Our Napa Valley Cabernet Sauvignon is a full-bodied, fruit-forward wine that shows great structure with balanced acidity. On the nose, cassis, plum and crushed berry aromas are layered with a slight perfume/floral note and a hint of spicy oak. The palate features red fruit flavors that carry through the mid-palate with lingering cassis flavors on the finish. Our Cabernet Sauvignon is fermented warm with regular pump-over's during the ferment to extract color, flavor and tannin. Fifteen percent of the wine was aged in new French and American oak barrels for a period of 18 months.

Winemaking Analysis:

Varietal composition:

95% Cabernet Sauvignon, 4% Merlot, 1% Mixed red varieties

Appellation: Napa Valley

Alcohol: 13.8%

Total Acid: 0.59 g/100ml

pH: 3.82

Food Pairing:

- Grilled Lamb Kebabs with Mint Sauce
- Prime Rib Sandwich served with Horseradish
- Filet Mignon with Roasted Eggplant and Tomato Ragout