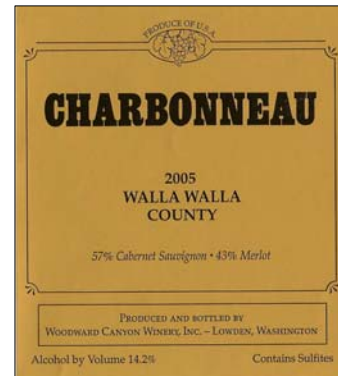


2007 Charbonneau Red

<u>Varietal Composition:</u>	57% Cabernet Sauvignon 43% Merlot
<u>Alcohol:</u>	13.8% by Volume
<u>Bottling Date:</u>	August 26, 2009
<u>Release Date:</u>	October, 2009
<u>Production:</u>	150 Cases 750 ml



Vintage Specific Characteristics:

This 2007 Charbonneau Red is produced entirely from grapes grown in Walla Walla County. All of the merlot and cabernet sauvignon were grown by **Charbonneau Vineyard** owner, Mickey Witherspoon. This vineyard is located in northwestern Walla Walla County, high on a bench on the south side of and overlooking the Snake River. The aspect is gently toward the north. The very sandy soils are shallow and wind blown and of marginal productivity rarely producing more than three tons per acre.

Color: Deep dark garnet

Nose: Typical Charbonneau aromas of sweet pipe tobacco, leather and cigar box integrated with sweet black cherry fruit. Subtle toasted oak from new French barrels plays in with additional notes of spice and vanilla but does not overpower.

Taste: Ripe sweet cherry fruit is in perfect proportion with new French oak, acidity, alcohol and tannin. The wine has great texture with soft mature tannins; the finish is generous and long.

Observations: I currently find the nose to be a bit more generous than in past vintages. The flavor profile expresses the Charbonneau character perfectly with subtle herb and tobacco nuances coupled with gorgeous fruit that allows this Charbonneau red wine to show a very distinct sense of place no matter varietal percentage. I am always impressed that Charbonneau has an expression like this; it is truly like no other! In this wine I find classic European elegance and dare I say a feminine side that simply entices me. This wine should age well for ten years with proper cellaring. Enjoy it with great food and your best friends or not!
