



MANKAS HILLS VINEYARDS

**2007**  
**AMELIE**  
**CABERNET SAUVIGNON - MERLOT**

SUISUN VALLEY  
CALIFORNIA

2007 is truly a great vintage of our Amelie Bordeaux blend. The same Cabernet Sauvignon lot that received the Best of Class Award for our 2007 Contado Mankas at the L.A. International Wine Competition and the Gold Award for our Mankas at the San Francisco Chronicle Wine Competition was used to blend the Amelie. Elegance and joy remain the distinctive attributes of this blend.

**Harvest and Crush Notes:** Low winter rains and a dry 2007 spring led to an early bud break. A sparse berry set in the spring resulted in loose grape bunches with smaller than usual berries. This created a favorable skin-to-juice ratio that enabled the development of varietal flavors with rich mouth filling tannins. The cool spring and early summer heated up in the later part of August, causing a fast and early increase of sugars in the grapes. However the weather turned cool in mid-September stalling the sugar pick up. Harvest went on hold until the first week of October. This gave the grapes, the opportunity to pick up exceptional flavors. We harvested the Merlot on October 1st and our best lots of Cabernet Sauvignon between October 1st and October 7th. The crush yielded wines of outstanding balance with moderate alcohol, lower PH and great color. The 2007 vintage wines have an elegant refinement and they are truly unique.

**Winemaker's Comments:** *"The richness of Suisun Valley Cabernet Sauvignon and Merlot blend with joy to an elegant balance of aromas, flavors and texture in this 2007 vintage of our Amelie. Notes of red and black berries, cherry, plums from the Merlot highlight the silky tannins and long slightly spicy finish of the Cabernet Sauvignon. A prelude of vanilla, mocha, chocolate, dry figs and eucalyptus aromas anticipate the joyful crescendo of flavors that leads to a graceful finish."*

Wine Details

**Vintage:** 2007

**Appellation:** Suisun Valley, California

**Release Date:** October 2011

**Varietal:** 75% Cabernet Sauvignon, 25% Merlot

**Ageing:** 12 months in a mix of small French, East European and American oak barrels

**Brix at Harvest:** 25.5

**Alcohol:** 13.9%

**PH:** 3.62

**TA (Total Acidity):** 6.2 g/L

**Cases Produced:** 280

**Winemaker:** Don Fraser

**UPC CODE:** 894390000227

