



MANKAS HILLS VINEYARDS

2007
CONTADO MANKAS
CABERNET SAUVIGNON

SUISUN VALLEY
CALIFORNIA

The best grapes of our 8 year old vines, the unique attributes of the “terroirs” of our Suisun Valley vineyard and our passion for details in winemaking have all contributed in creating this 6th release of the 2007 Contado Mankas. This Cabernet Sauvignon continues to be our premiere wine in line with the tradition of excellence that characterized wine making in the medieval villages of the Piedmont region in Italy.

Harvest and Crush Notes: The early 2007 grape growing season was characterized by low winter rains, a dry spring season and a premature bud break. This led to a sparse berry set and loose grape bunches with smaller than usual berries and a favorable skin-to-juice ratio that greatly enhanced varietal flavors with rich mouth filling tannins. The cool spring and early summer heated up in late August, causing a fast and early increase of sugars in the grapes. The weather, however, turned cool in mid- September stalling the sugar build up and enabling a longer hang time up to an early October harvest. This gave the grapes, particularly Cabernet Sauvignon, the opportunity to pick up exceptional flavors. The majority of the Contado Mankas grapes were harvested on October 7th. Crush yielded a great balance of fruits flavors, alcohol and PH, together with a pleasant deep garnet color. After aging for 24 month in oak barrels the 2007 Contado Mankas has reached an elegant and outstanding refinement.

Winemaker’s Notes: *“A unique balance of rich black and red fruit aromas and flavors, dressed in an elegant deep garnet color robe. Black cherries and plums blend with raspberries and blueberries and harmonize with caramel, figs, vanilla and eucalyptus tones. Peppery yet silky tannins combine in a pleasant body and lead to a long and elegant finish.”*

Wine Details

Vintage: 2007

Appellation: Suisun Valley, California

Release Date: January 2011

Varietal: 100% 2007 Cabernet Sauvignon grapes grown at our estate vineyards

Ageing: 24 months in a mix of small French and East European oak barrels

Brix at Harvest: 26.0

Alcohol: 14.4%

PH: 3.72

TA (Total Acidity): 6.5 g/L

Cases Produced: 514

Winemaker: Don Frazer

UPC CODE: 894390000210

