



PO Box 2107
 14710 Woodinville Redmond Rd NE
 Woodinville, Washington 98072
 www.januikwinery.com
 425.481.5502 phone
 425.481.1376 fax

2007 Ciel du Cheval Vineyard Cabernet Sauvignon

VINTAGE

Due to an unusual spring heat wave just before bloom, berries were smaller than average in 2007, adding concentration and flavor to the grapes. Good set after bloom, ideal summer conditions, followed by the Columbia Valley's typical fall weather pattern of warm days and cool nights, ripened grapes slowly and evenly. The resulting wines have excellent natural acidity and deep, intense flavor

VINEYARDS

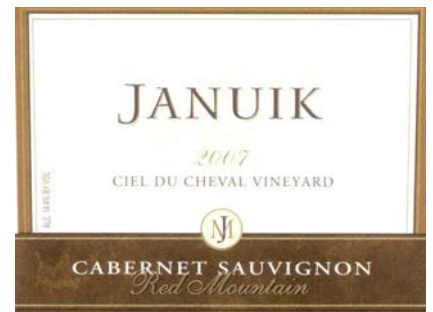
One characteristic contributing to the great success of Ciel du Cheval Vineyard is the high pH found in the loam topsoil of Red Mountain, courtesy of the calcium carbonate deposits left by the ancient Spokane floods. Temperatures in the vineyard rarely reach above 95°F, which is ideal for vine development and fruit ripening. In fact, with just less than 3,000 "degree days" per growing season and two more hours of sunlight per day than the Napa region, owner Jim Holmes is able to grow grapes with great concentration and balance.

WINEMAKING

After de-stemming and crushing, grapes were fermented on their skins for eight days. After being pressed off, this lot was aged for 21 months in all new French Oak barrels to improve its already lengthy finish. Racking the wine every four months created pliant tannins and bold, stylish structure.

TASTING NOTES

The Columbia Valley is wonderfully suited to ripen Cabernet Sauvignon, and Ciel du Cheval Vineyard on Red Mountain gets it right every year. Full of blackberry and dark plum fruit, it is seamlessly balanced, with a long, concentrated finish.



ANALYSIS AT BOTTLLING

Total Acidity0.52g/100ml
 pH.....3.65
 Blend.....93% Cabernet Sauvignon
 5% Merlot
 2% Cabernet Franc
 Cases.....294
 Bottling Date..... July 8, 2009

Mike Januik, owner/winemaker