



**Joseph Family Vineyards** is a small family-owned and operated producer of classic Cabernet Sauvignon wines. Located in the south-east corner of the Alexander Valley, our vines climb a steep gravel slope above the Russian River valley.

Our vintage 2007 Cabernet was harvested in early October. Yields that year were lower, our records show, owing to a long, cool spring. But the quality was exceptionally high, with critics rating the Napa-Sonoma 2007 Cabernet Sauvignon vintage one of the best on record. We intentionally crop our vines to yields of only about two tons per acre.

The 2007 was made in a classic Bordeaux style, with extended maceration (the juice left on the skins for up to 4 weeks) and aged in 65% new French oak for 21 months.

Created by Scott Peterson and finished by David Ramey, the 2007 vintage is dense and complex, with deep black cherry notes infused with tobacco and mocha. The wine is beautifully balanced with a smooth and long finish. Unfiltered but naturally fined, this wine has tremendous structure and fruit, with a seamless integration of tannins.

*Stephen Tanzer's*  
INTERNATIONAL WINE CELLAR

**90 pts** “Deep ruby. Red- and blackcurrant on the nose, with notes of pipe tobacco, anise and cedary oak adding complexity. Spicy and precise in the mouth, offering juicy red berry and bitter cherry flavors that gain depth and heft with air. Shows an Old World complexity and finishes with dusty tannic grip and a smoky touch.” (JR)

**Technical Notes:**

Alcohol:	14.4%	Cases produced:	1,041
Sugars at harvest:	25.6° brix	Harvest Date:	Oct 8, 2007
TA:	5.60 g/l	Bottle Date:	Jul 10, 2009
Acidity:	3.80 pH		
Winemakers:	Scott Peterson	Vineyard:	Piña Vineyard Management
	David Ramey		

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