

Cabernet Sauvignon

MATCHBOOK | 2007

VINEYARDS

75% Lake County 93% Cabernet Sauvignon
10% Chalk Hill
Dunnigan Hills 7% Syrah

BARRELS

100% Barrel Fermented
25% new from:
Seguin Moreau | French Allier and Never oak
Boutes | French "Cooper Select" from center of France
World Cooperage | 3 year air dried American Oak
75% from 2-5 year old barrels:
Seguin Moreau | French Allier and Never oak
Boutes | French "Cooper Select" from center of France
World Cooperage | 3 year air dried American Oak

CHEMISTRY

Appellation	Lake County
Farming	Sustainable Night Harvest
TA	0.64
pH	3.54
Alcohol	13.9%
Production	1,945 cases



GRAPES

Matchbook Cabernet Sauvignon is a full-bodied wine with a beautiful, ruby red color. Deep rich black fruit flavors with boysenberry, leather and herbal notes. Hints of cedar and cigar box add to the complexity. The full flavors stick around for a long and lingering finish.

CELLAR

The grapes were bled of 15% of their juice after 18 hours of soaking to concentrate flavors. The must was inoculated with yeast and pumped over twice a day using aeration carts. After fermentation, the wine was pressed, settled, then racked to a combination of new and used oak barrels. After nineteen months in oak the wine was blended in March 2009 and bottled a month later.

STORY

As a farm kid growing up in the late 1950's and early 1960's John Giguiere was a confirmed pyromaniac starting various things on fire such as his father's wheat fields. He and his brother graduated to launching rockets which often blew up at some stage of the journey resulting in more random fires and calls to the local fire department for help. They eventually grew out of this fascination with the Matchbook but still have fond memories of the power they possessed.