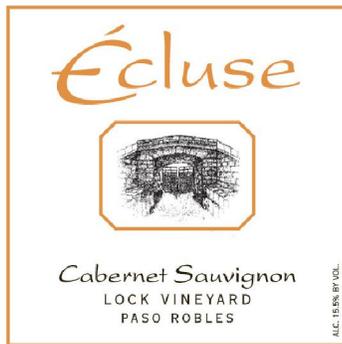


2007 Écluse Cabernet Sauvignon

Lock Vineyard



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154 Cases Produced
16.5 Alcohol
3.6 pH
6.6 g/l Titratable Acidity
Unfiltered/Unfined

The fruit for our 2007 Écluse Cabernet Sauvignon estate wine was sourced from Lock Vineyard, our small family owned 30 acre property located in the prized hills of the Westside Paso Robles AVA. The proximity of the vineyard to the Templeton Gap gives us an ideal climate for our fruit with hot days and cool, sometimes foggy nights and mornings. The vineyard is sustainably farmed and the majority of the work is accomplished by hand. From the pruning in February to the shoot thinning in the spring to the harvest in the fall, we are in the vineyard daily monitoring the development of the fruit. With this approach we are able to better assess the relationship of the canopy to the fruit load, the amount of sun exposure on both sides of the split canopy and insure that the growing environment in the block of fruit is as ideal as possible. This hands on approach to farming enables us to focus on harvesting grapes that exhibit the intense varietal characteristics of Cabernet Sauvignon.

Our estate Lock Vineyard Cabernet Sauvignon is a combination of 08 and 227 clones on VSP bilateral cordons and is planted in the south facing portion of our vineyard in soils with a high content of shale and limestone

Other than heavy winds in April, which resulted in damage to some of the vines, 2007 was a fairly normal growing year. We pruned our vines in the late winter/early spring, finished out shoot thinning by late spring and harvested the fruit in mid-October.

The Cab was fermented in small open top bins after cold soaking for four to six days in our chilled barrel room. After inoculation with yeast, the wine was punched down several times daily to aerate the juice, control temperatures and enhance color and flavor extractions. We used a small basket press to complete the process with the press run wine segregated from the free run. Our barrel program consists of the use of French, American and Hungarian oak, utilizing one-third new barrels, one-third once used barrels and one-third neutral barrels.

Our classically structured Estate Cab continues to highlight our wonderful fruit. Starting with a gorgeous ruby-garnet color this wine leads to aromas of blackberry, coffee and chocolate. Well balanced tannins and a wonderful mid-mouth feel highlight this rich, bold and velvety smooth wine.

The wine was on oak for eighteen months and bottled April, 2009.

Savor the Wine That is Truly Écluse!

Steve Lock
Winemaker & Proprietor