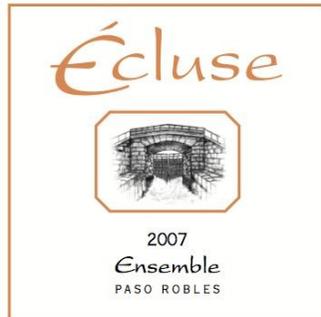


2007 Écluse “Ensemble”

33% Cabernet Sauvignon – 24% Petit Verdot - 22% Merlot - 21% Cab Franc



2007 Écluse “Ensemble” Lock Vineyard

333	Cases Produced
16.4	Alcohol
3.6	pH
0.66 g/100mL	Titratable Acidity
Unfiltered/Unfined	

Our handcrafted Écluse “Ensemble” continues to be one of our most popular and award winning wines. As our foundation for this incredible blend, we use our wonderful Cabernet Sauvignon from Lock Vineyard, our small 30 acre family owned vineyard and winery nestled in the prized hills of the Westside Paso Robles AVA with such prestigious neighbors as L’Aventure, Terry Hoage and Austin Hope. The balance of the fruit was sourced from other small Westside vineyards which are sustainably farmed. We are intimately involved in their farm practices and focus on producing low yields of high quality fruit.

Our estate Cab 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. 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, the shoot thinning in the spring and 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 canopy and insure that the growing environment in the block of fruit is as ideal as possible. We closely monitor the vineyards producing the balance of the fruit for this blend as well. This hands on approach to farming enables us to focus on harvesting grapes that exhibit the intense varietal characteristics which guarantees the quality of this remarkable blend.

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 varietals were fermented separately 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. The trial blends were put together in June, left in the tank for two days and then returned to the barrels as a blend for the remaining ten months prior to bottling. We feel that this early blending results in a more integrated, approachable and mature wine on release that will only improve with age.

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

Steve Lock
Winemaker / Proprietor