

## 2007 Red Wine

High density spacing on steep hillsides of rock and clay is a real challenge to farm and the vines have to fight to thrive. The payback is that these low-yielding and hard-working vines produce the best tasting fruit. We keep all of our individual blocks and sub-blocks of vineyard separate in the cellar to retain as much character of each micro-parcel as possible. When preparing this blend, we select some of our best barrels representing every distinct spot in our vineyard. This gives us a chance to show off the way in which many different elements from the same vineyard combine to make a harmonious Bell Mountain Ranch blend.

This vintage is the first year that we added a third varietal to the blend, rounding out the Cabernet Sauvignon and Merlot blend with a small dose of Cabernet Franc. We planted one acre of Cabernet Franc back in 2004 in a cool section of the estate with a shallow, rocky soil and are pleased with the quality thus far. This is also the first year that we altered our blending strategy for this wine by including a much higher percentage of Cabernet Sauvignon than in years past. It is still the same Red we have come to love, but maybe just a bit more evolved.

Bright acidity and rich texture complete this concentrated wine that reflects the site, the vintage and the kind of wine we like to enjoy. Black fruits, spice, cocoa and fine tannins fill this wine.

### Profile

Appellation	Alexander Valley
Harvest	10-3 through 11-2-07
Cooperage	100% French; 50% New
Blend	81% Cabernet Sauvignon; 18% Merlot, 1% Cabernet Franc
Alcohol	14.2%
Brix	24-26.5
pH	3.8
Total Acidity	0.45 g/100ml
Bottling	9-15-09
Production	1000 cases

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