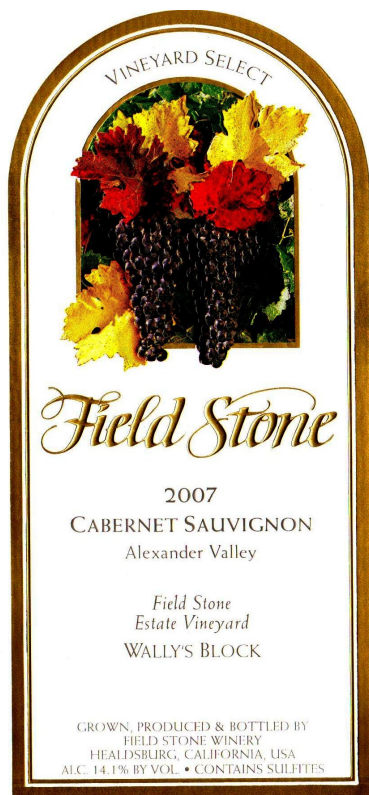
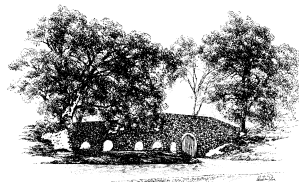


# Field Stone

WINERY & VINEYARD



Vintage: 2007

Varietal: Cabernet Sauvignon

Appellation: Alexander Valley

Vineyard: Wally's Block

Harvest Dates: October 9 & 10, 2007

Average Sugar at Harvest: 25.6 Brix

Barrel Ageing: 10 mos, in French & American Oak (40% new)

Average Acid at Bottling: 6.50 gm/liter

Average pH at Bottling: 3.65

Alcohol: 14.1% by volume

Cases Produced: Only 495

## The Story Behind Our Vineyard Select "Wally's Block"

Our delicious, new Vineyard Select Cabernet is an exceptional clonal blend from a special vineyard block named after our founder, the late Wallace Johnson. Wally, as he was known to us, was Katrina Staten's father who designed our family's unique underground winery in 1977. A man of many talents and interests, Wally began his career as an inventor and manufacturer of portable aluminum scaffolds. He ran successfully for mayor of Berkeley in 1964 on the issue of putting the Bay Area Rapid Transit rails and terminal underground. It was the cut-and-cover underground engineering concept that he promoted for the BART system that led to the distinctive design of our underground family winery. To the wine industry Wally was known as a remarkable visionary who believed in new technologies to enhance the quality of premium wine grapes. His greatest contribution was the invention and manufacture of the first mechanical grape harvester, now used worldwide. In tribute to him, Wally's grandson, Ben Staten, planted this prized Cabernet vineyard block with our esteemed family heritage clones ("Hoot Owl", "Turkey Hill" and 'Home Ranch") and two new highly acclaimed French clones: the big, bold clone 337 and the stylish, silky clone 15.

## Wally's Vineyard Select Wine

"Big and "Bold" and "Stylish and Silky" gives you a idea of the ideal match achieved in this clonal marriage from Wally's Block. Could there be a better vintage for reds than spectacular 2007? Rooted in red rocky soil adjacent to our prized century-old Petite Sirah vineyard, in '07 Wally's Block yielded an outstanding crop with small berry clusters and near-perfect ripening numbers at harvest: a Brix of 25.6 and a pH of 3.65. Picked at optimum flavor and tannin development the two clonal lots were fermented separately and aged for ten months in 40% new French and French-coopered American oak. Wally would be proud of this inaugural *Vineyard Select* Cabernet in his name. We think you'll find great pleasure in this new Cabernet of ours whether enjoyed in its youth (within the next few years) or in its more mature expression with ten to twelve years ageing. Here's to Wally, and to you!