



CHATEAU ST JEAN®

2007 CINQ CÉPAGES

Cinq Cépages, a stylish blend of five Bordeaux varietals, is the flagship wine of Chateau St. Jean. Originally crafted from the 1990 vintage using grapes at our estate vineyards in Kenwood, the sourcing has expanded to include fruit from nearly every growing region within Sonoma County, making this elegant wine a superb representative of the appellation.

VINTAGE & VINEYARDS

The primary grape sources for the 2007 vintage are Alexander Valley, Knights Valley and Sonoma Valley. The Alexander Valley grapes highlight bright berry with back notes of dried herbs, while the Sonoma Valley fruit is from our home vineyard – the St. Jean Estate Vineyard – and brings black and dense mountain fruit to the blend. The Knights Valley fruit adds boysenberry flavors and elegant tannins.

WINEMAKING

The five (cinq) varietal (cépages) components of this Bordeaux-style blend are aged separately for two years in small French and American oak barrels (53% new) before blending. Once the wine is assembled, it spends an additional six months in the bottle before release.

TASTING NOTES

The 2007 vintage of the Cinq Cépages is one of elegance with vivid aromas of ripe blackberry, plum and rose petal floral notes. The palate offers a rich, plush dark fruit density surrounded by fine tannins and a raw silk texture. Complex layers of boysenberry, black plum and roasted coffee combine beautifully with notes of mocha. This wine has beautiful oak integration and a juicy core that leads to a lingering finish with hints of clove spice.



SOURCING

49% Alexander Valley
38% Knight's Valley
6% Dry Creek Valley
6% Sonoma Valley
1% other

VARIETAL COMPOSITION

75% Cabernet Sauvignon
10% Merlot
9% Cabernet Franc
4% Malbec
2% Petit Verdot

VINIFICATION

100 percent tank fermented, then two years in French oak (94%) and American oak barrels (6%)

ANALYSIS

Alc: 14.4% TA: 5.6 g/L pH: 3.68

CASES

7,590