



jake-ryan cellars

NAPA VALLEY

2007 3•SUM, Napa Valley

APPELLATION	COMPOSITION	FERMENTATION
Oakville CS Mt. Veeder Zin & Syrah	45% Cab Sauvignon 45% Syrah 10% Zinfandel	Barrel
PRODUCTION	ALCOHOL	ACID / PH
200 Cases	14.5 %	.55 g/L / 3.91 pH

TASTING NOTES:

Expressive aromas of smoky dark cherry mingle with a touch of vanilla. This full bodied wine is packed with flavors of cherry, ruhbarb, caramel and blackberry preserves, with hints of cocoa and spice. The tannins are supple and compliment the dark fruit flavors beautifully on the palate. The finish lingers on long after each sip.

HARVEST NOTES:

The 2007 vintage was unique in that it was both the hottest summer in some time and the most mild fall. The heat stressed the vines early in the season, bringing concentration to the fruit, while the long even fall allowed the tannins and flavors to fully ripen and create depth and balance. The best of both worlds, so to speak.

ABOUT JAKE-RYAN CELLARS:

Jake-Ryan Cellars has sought out some of the most unique vineyards in Napa Valley to produce Viognier, Syrah, Cabernet Sauvignon and Zinfandel. Winemaker Jeff Fontanella takes what the land gives us and crafts interesting, varietally expressive wines that are both fun to drink and food friendly. With experience at Opus One, ZD Winery, Saddleback Cellars, Venge Family Winery, PFC Cellars, Carter Cellars and Partridge Cellars, Jeff has a strong background in working with a wide range of varietals and winemaking styles. Jake Ryan was founded in 2004 by Jason Bengé and Traci Seville and is named after Jason's sons, Austin Jake and Colby Ryan.