



CONTINUUM 2007

60% Cabernet Sauvignon, 22% Cabernet Franc and 18% Petit Verdot

VINTAGE NOTES: The 2007 vintage was long and fairly cool compared to 2005 and 2006. The year was dry at the outset with very cold days, single-digit nighttime temperatures and little rain until February. This dry winter led to a warm, dry spring, with early budbreak and bloom, and a smaller than normal fruit set. Most of the rain that did fall came in February, 8.23 inches, with another burst in October of 2.36 inches. In all just over 14 inches of rain fell in 2007, about 60% of normal precipitation in Napa Valley. The summer growing season was on the mild to cool side; very few days topped 100 F. degrees, even in the warmer sites. The usual late summer heat spikes were largely absent as the overall weather was cool through September with periodic rainstorms in October. Cabernet family vineyards were harvested in late September and early to mid-October in Oakville and on Pritchard Hill. Overall, the 2007 vintage in Napa Valley is excellent with a lighter crop than 2005 or 2006.

WINEGROWING: The 2007 Continuum is based on fruit grown in vineyards the Mondavi family has farmed for 4 generations, including the historic To Kalon vineyard. Glimpses of the future emerge as the transition to Continuum Estate on Pritchard Hill begins. The Continuum Estate fruit shows the concentration, length and structure of its mountain origin on Pritchard Hill, integrating seamlessly with the lush power found in the valley floor vineyards of Oakville.

HARVEST DETAILS: All fruit was harvested over a period of 3 weeks from September 26th through October 15th with the Petit Verdot harvested earliest and the Cabernet Franc picked last.

PRODUCTION: The grapes were hand-harvested into small lug-boxes, sorted before and after destemming, then gravity fed into French oak tanks for fermentation. From pre to post soaking, including fermentation, the wine had a total maceration time of up to 35 days. During this time, pump overs and below the cap lees stirring were enacted daily. After completing fermentation the oak tanks were drained into barrel, with pomace pressed separately, to 100% new small French oak barrels for malolactic fermentation. The lees were kept with the wine in barrel for an extended period of stirring, to enrich the body and texture of the wine. The wine was clarified slowly and naturally through the use of traditional settling and racking techniques. In total, the 2007 Continuum spent 20 months in barrel.

TASTING NOTES: The 2007 Continuum is a richly aromatic wine showing great balance and finesse on the palate. A unique blend, Continuum expresses the nerve and power of the Cabernet Sauvignon, the structure and exotic aromas of the Cabernet Franc and the depth and density of color of the Petit Verdot. The 2007 blend manifests this in firm yet supple tannins, a generous mid-palate with a long, nuanced finish making for a very textural, silky wine. Aromas of black currant, mulberry, and rose petal lead to cardamom, truffle and graphite flavors. A wine of exquisite power and elegance, the harmonious integration and balance make it delicious now, while assuring tremendous ageability.

DECANTING: For the fullest sensory experience, we encourage decanting, allowing Continuum to breathe before serving. Decanting awakens the wine's more purely fragrant expression and enhances the suppleness on the palate.

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