



ST. HELENA, CALIFORNIA

FACT SHEET

- FOUNDED:** 1996
- VINTNERS:** Ron and Anita Wornick
- WINEMAKER:** Aaron Pott
- VINEYARD MANAGERS:** John and Davie Piña
- VINEYARD:** 1.78 Acres
- PRODUCTION:** 237 cases of cabernet sauvignon
- LOCATION:** In the hills east of St. Helena just below the Howell Mountain Appellation, adjacent to Thorevilos, Herb Lamb Vineyard, and Forman Vineyards.
- VINEYARD DEVELOPMENT:** Jim Barbour planted the first vines, David Abreu tended them through the 2005 and 2006 crushes, John and Davie Piña planted additional acreage and now manage the vineyard.
- DESCRIPTION:** Six vineyard parcels, totaling 1.78 acres, wind their way through the Wornick family estate which rests within the confines yet well above the famed Meadowood Resort and Reserve.
- The site possesses a unique terroir: a gardenlike oasis that hides a tumultuous volcanic past. A single vine row reveals myriad soil changes from powdery white ash, to enormous boulders, to brown and black glasslike obsidian. White soils give way to grey soils to brown soils and to red soils all within the same small vineyard block. This complexity in the soil transfers its characters to the vine giving us grapes with different flavors and aromas, thus leading to blended wines of incredible complexity and depth.
- FIRST VINTAGE:** 2005 Seven Stones Cabernet Sauvignon
Release date, Spring 2008
- DISTRIBUTION:** Principally through the Seven Stones mailing list.



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WINEMAKING:

In winemaking, the guiding principle is that the wine is made in the vineyard. However, the process of bringing these grapes from the vineyard to the winery and ultimately to the table has taken many years and an exacting commitment to preserve every uniqueness of the terroir; never to allow the intrusion of manipulation to obscure the vineyard in the wine.

Grapes are harvested in the cool morning air and meticulously sorted by hand several times before they are allowed to settle gently into four small, temperature-controlled stainless steel fermentation tanks. New French Oak is used for aging each vintage. Production is strictly limited to a maximum of 400 cases per vintage.

WORTH NOTING:

Solar Collectors:

Seven Stones is completely solar powered. Sufficient energy is captured during summer months to allow the Wornick's to sell excess to the grid during the winter.

Sustainability:

Cover crop to help keep soil sustainable.
Purified well water.

Number and age of Olive Trees:

73 olive trees, vary in age from 5-25 years.

Specific Description of Winery:

Equipment:

Four 500 gallon, stainless steel tanks
100 % new French oak barrels

Square Feet / Size of Winery:

1000 square feet with 250 square foot barrel room