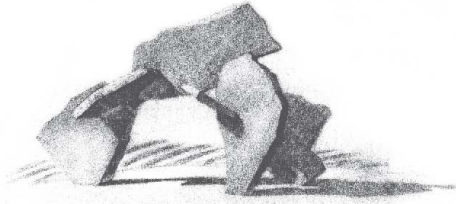


# Seven Stones



## **ABOUT SEVEN STONES**

When Ron and Anita Wornick first bought the land for their dream home in Napa in 1995, the plan was to build a haven for their three children and five grandchildren, a home for their vast art collection, and perhaps even a small family vineyard to cultivate as a hobby.

But the land itself had other plans for its new owners: With its volcanic and richly varied soil, the Seven Stones site was special, even by Napa Valley standards. The Wornicks loved their retirement, but they love life and new challenges even more, and it was soon clear that there was a potential for something great in their backyard. This terroir required that they take it seriously. And thus begun entrepreneur Ron Wornick's newest adventure.

The couple soon found a talented winemaker, Aaron Pott, whose experience includes working with some of the world's most respected vintners such as John Kongsgaard and Michel Rolland, and for some of the world's most celebrated wineries, including Château Troplong Mondot, Château La Tour Figeac, and Quintessa.

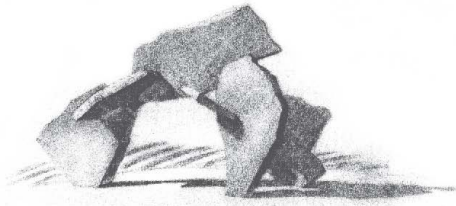
Pott shares the Wornicks' respect for Seven Stones remarkable terroir. The two acres of vines are exclusively hand-farmed, with meticulous attention to detail. There are no tractors, no heavy machines and little to no manipulation after harvest. The result is a complex Cabernet Sauvignon that reflects both the land's unique character and the Seven Stones' philosophy that great wine is made in the vineyard, not in a lab.

## **THE VINEYARDS**

In viticulture, size matters. Seven Stones vineyards are composed of six parcels, each less than an acre. A seventh block will be planted soon—in homage to the vineyard's name and the wine's future. The Lilliputian dimensions of the vineyard blocks create an environment where an intimate relationship has developed between the soil, the vineyard team and each vine cluster, right down to the last grape: Pott literally sees that each grape is examined individually by hand to ensure it has reached its optimum potential before being crushed.

Located in the hills east of St. Helena, above Meadowood and just below the Howell Mountain appellation, adjacent to David Abreu's Thorevilos Vineyard, Colgin's Herb Lamb Vineyard and Forman Vineyards, the Seven Stones site possesses a truly unique terroir, partly because of its tumultuous volcanic past. A single vine row reveals several soil changes—from powdery white ash, to enormous boulders, to brown and black glasslike obsidian. White soils give way to grey, to brown, and to red soils all within the same small vineyard block. This complexity lends its

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character to the vine, yielding grapes with different flavors and aromas, and wines of incredible complexity and depth.

These “micro-blocks” also boast a very unique microclimate. It is a hillside vineyard, which confers a structure and firmness to the wines. But most local mountain vineyards lie above the line of fog that invades the Napa Valley in the evening, so they do not experience the cooling effects that are so beneficial to grape growing. Seven Stones, however, is perfectly situated within the fog on most mornings before it clears to reveal sunshine. As night falls, the fog returns and forces the day’s warm air of the valley floor up the hillsides into the higher altitudes. Seven Stones again finds itself within the cooling white embrace of the Pacific Ocean’s influence—intensifying the color and increasing hang-time, which ultimately yields greater complexity in the wines.

## THE WINES

Seven Stones’ guiding principle is simple: Great wine is made in the vineyard. However, this simple philosophy requires a uniquely high level of attention. Aaron Pott and his team pay strict personal attention to every aspect of the growing process, from dropping approximately 40% of the fruit, to vine-by-vine grape selection in the vineyard prior to harvest, and taking as much time as necessary to be sure that every step in the growing process is the right step. Even the decision to turn on the water comes only after a consultation between six different people.

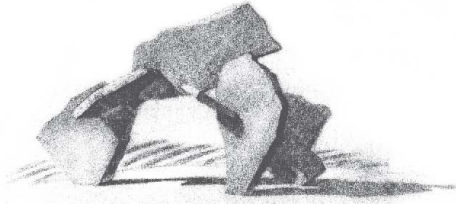
Grapes are harvested in the cool pre-dawn air and meticulously sorted by hand several times before they are allowed to settle gently into four small, temperature-controlled, stainless steel fermentation tanks. New French oak is used for aging each vintage.

- 2006 Seven Stones Cabernet Sauvignon, Napa Valley (\$175 per bottle / 316 cases produced); to be released October 2009
- 2005 Seven Stones Cabernet Sauvignon, Napa Valley (\$175 per bottle / 239 cases produced); sold out

## ART AT SEVEN STONES

Beginning in the mid-1980’s, Wornick, an accomplished woodworker in his own right, began actively collecting master artisan pieces made from wood, ceramics, glass, fiber, and metal. Within 20 years, he and his wife, Anita, had created one of the premier contemporary craft collections in the world. The collection, which was bequeathed in part (250 pieces) to the

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Museum of Fine Art in Boston in 2007, has been on exhibit there as well as at the American Craft Museum in New York, the Oakland Museum of California, and the McAllen Museum in South Texas. The grounds of Seven Stones have developed into an extraordinary outdoor sculpture gallery for renowned artists such as Viola Frey, Van de Bovenkan, Richard Deutsch, David Phelps, and Glenna Goodacre.

## **THE PROPERTY**

Designed for the Wornick's family—with the view, vineyards, art, pool area, vegetable and cutting gardens and guesthouses for children and grandchildren—visits are extremely rare and by appointment only, because of the scarcity of the wine, to be sure, but also because this land is the Wornicks' home, not a tasting room on Highway 29. Once a year, however, Anita and Ron invite their friends on the mailing list to visit the property.

## **ABOUT SEVEN STONES**

Seven Stones resides on just under two acres of the Wornick family wine estate in St. Helena. From small and meticulously cultivated vineyard parcels, winemaker Aaron Pott produced just 316 cases of 2006 Cabernet Sauvignon (\$175/bottle). The wine is available exclusively through the Seven Stones mailing list. For more information, please visit [www.sevenstoneswinery.com](http://www.sevenstoneswinery.com).