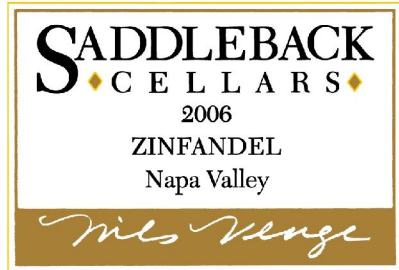


OLD VINES



2006 OLD VINE ZINFANDEL

Appellation:	92% Napa Valley, 8% Russian River, Sonoma
Cooperage:	85% new American oak
Alcohol:	15.4%
Bottled:	March 21, 2008
Released:	September 2008
Cases Produced:	879
Retail Price:	\$36



PRODUCED AND BOTTLED BY VENGE VINEYARDS
OAKVILLE, CA - ALC 15.4% BY VOL. - CONTAINS SULFITES

This wine, our 14th vintage of Zinfandel, is crafted from the 86 year-old Frediani Vineyard in Calistoga, Napa Valley and 120 year old vines from the Broschetti in Russian River Valley, Sonoma.

HARVEST:

We hand picked 12.75 tons of Zinfandel over a 22 day period beginning the 25th of September.

Average Sugar: 25-28 Brix
Acidity: .65 g/100ml
pH: 3.78 units

FERMENTATION AND AGING:

After the grapes were put through the de-stemmer / crusher, the must was inoculated with cultured Montrachet yeast. Fermented at an average of 85°F, the sugar to alcohol conversion was completed within eight days in small 4' x 4' bins. The must was punched down at least three times daily to enhance color, flavor and tannin extraction from the skins. After two rackings, the wine was transferred to 85% new cooper select American oak aging period.

CHARACTERISTICS:

Aromas of bright red stone-fruit, such as cherries and plums, followed by vanilla, hickory smoke and black pepper. The taste is similar to the nose yet enhanced by flavors of violets, toffee, raspberries and tart cherries that lingers in the after taste.

REVIEWS:

87 points, Robert Parker, Jr. – The Wine Advocate

Mrs. Venge



PO Box 141 • 7802 Money Road • Oakville, CA 94562
707-944-1305 ph • 707-944-1325 fax



www.saddlebackcellars.com