



2006 ZINFANDEL

OLD VINE

NAPA VALLEY

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. The breakdown is 92% Napa Valley designate and 8% Russian River.

HARVEST:

We hand picked 12.75 tons of Zinfandel over a twelve day period beginning the 27th of September.

Average Sugar: 25-28 BRIX

Acidity: 0.60 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.

879 cases were bottled on March 21st, 2008.

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.

RELEASE DATE:

◆ September 2008.

