



2 0 0 5
ADDOR
LOWER BLOCK
ZINFANDEL-MENDOCINO COUNTY

Winemaking	Hand-harvested and fermented in eight-ton closed top fermentors with three daily pump overs. Aged in Seguin Moreau coopered new and neutral American oak barrels for 26 months. The wine was bottled on December 4 th 2007.
Composition	100% Zinfandel
Analyses	pH 3.62 Acidity .679 grams/100 ml Alcohol 14%
Vineyard Details	
<i>Soil profile:</i>	The Mollisol soil series consists of abundant organic matter in the topsoil (33% clay) and subsurface (48% clay) layers . Both drainage and heat retention in this soil type are quite good, allowing for naturally balanced vine vigor in addition To physiological ripeness.
<i>Aspect:</i>	West - facing, slope
<i>Year planted:</i>	2000
<i>Clone:</i>	Primitivo #3
<i>Rootstock:</i>	St. George
<i>Trellis:</i>	Head Trained
Production	878 cases
Cellaring	Recommended cellaring time 2 to 6 years, Optimal storage temperature 55 - 65 F

DOUBLE GOLD WINNER
2 0 0 8
NORTH OF THE GATE
WINE COMPETITION
SONOMA - MARIN FAIR

