



2002 ZINFANDEL

CARRERAS RANCH

OLD VINES

DRY CREEK VALLEY

DESCRIPTION	Text book Zinfandel! Jammy raspberry flavors with hints of spicy pepper and cocoa leads into a plush bed of round tannins finishing with sweet ripe berry flavors of cherry and blackberry.	
WINEMAKING	Hand-harvested and fermented in one-ton open-top bins with three daily punchdowns. Aged primarily in new Seguin Moreau barrels and a few neutral French oak barrels for 18 months.	
COMPOSITION	100% Zinfandel	
ANALYSES	pH	3.65
	Acidity	.61 grams/100 ml
	Alcohol	15.6%
VINEYARD DETAILS		
<i>Soil profile:</i>	Unusually deep hillside topsoil consisting of alluvial and volcanic composite allows the vines a slow, even rate of maturity despite the warm, western exposure.	
<i>Aspect:</i>	Western	
<i>Year Planted:</i>	1920	
<i>Clone:</i>	Mazzoni	
<i>Rootstock:</i>	St George	
<i>Trellis:</i>	Head pruned	
PRODUCTION	300 cases	
CELLARING	Recommended cellaring time	1 to 5 years
	Optimal storage temperature (13-16 C)	55-60 F

Finding the very best grapes and making the very best wine