



2001 ZINFANDEL

NAPA VALLEY

Magnificent aromas of ripe plums and sweet caramel open to a core of blackberry jam on the palate. The finish is long and complex, exhibiting cinnamon spice, toasted wood and robust tannin.

WINEMAKING

Hand-harvested and fermented in one-ton open-top bins with three daily punchdowns. Aged primarily in 30% new, and neutral Seguin Moreau French oak barrels for 15 months. The wine was bottled unfinned and unfiltered.

COMPOSITION

100% Zinfandel

ANALYSES

pH 3.71
Acidity .64 grams /100 ml
Alcohol 14.7%

VINEYARD DETAILS

Soil profile:

The Mollisol soil series consists of abundant organic matter in the topsoil (29% 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.

Aspect:

West-facing & level

Year Planted:

1989

Clone:

Century

Rootstock:

St George

Trellis:

Head pruned

PRODUCTION

350 cases

CELLARING

Recommended cellaring time 1 to 5 years.
Optimal storage temperature 55-60° F

➔ **SAVOR MAGAZINE: NORTH OF THE GATE, SILVER MEDAL 2005**

Finding the very best grapes and making the very best wine.

