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S T E A L T H
Z I N F A N D E L
A L E X A N D E R V A L L E Y

Winemaking	Hand-harvested and fermented in a six-ton open top fermentor with three daily pump overs. Aged in primarily Radeaux coopered new and neutral American and French oak barrels for 26 months..
Composition	100% Zinfandel
Analyses	pH 3.65 Acidity .670 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 flat
<i>Year planted:</i>	2001
<i>Clone:</i>	Hambrecht
<i>Rootstock:</i>	110R
<i>Trellis:</i>	VSP
Production	350 cases, bottled on December 5 th 2007
Cellaring	Recommended cellaring time 2 to 5 years, Optimal storage temperature 55 - 65 F

