



2002 ZINFANDEL
THREE VINES
DRY CREEK VALLEY

Tired of Zin on steroids? This one takes you back to the natural muscle only Dry Creek Valley can present. Instead of a pro wrestler, you get a professional dancer. Beautifully presented ripe black cherry and Bing cherry with gestures of vanilla, spice and pepper. In ensemble, they glide and bound across your personal stage. Solid, yet nimble.

WINEMAKING Hand-harvested and fermented in four-ton open-top fermentors with three daily punchdowns. Aged in American and French oak barrels for 18 months.

COMPOSITION 100% Zinfandel

ANALYSES pH 3.49
Acidity .65 grams / 100 ml
Alcohol 15.5%

APPELLATION The Dry Creek Valley has become synonymous with world famous Zinfandel viticulture and wine production. The grapes in our *Three Vines* blend come from three unique vineyard sites each emphasizing distinct characteristics to create a well-balanced wine.

PRODUCTION 1500 cases

CELLARING Recommended cellaring time 2 to 8 years.
Optimal storage temperature 55-60° F

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

→ **SAN FRANCISCO CHRONICLE: TOP 100 WINES OF 2005**

