



2003 ZINFANDEL

THREE VINES
DRY CREEK VALLEY

As we racked the 7th barrel on the 7th day on the 7th hour, you could hear us say “this Zin is BBBB—Bad, Bad to The Bone”. Truly a Bad Ass Zin, when poured this one draws you in with its alluring hue, close to the glass, at first contact—blackberry Jam, clove, fennel, toast, smoke and a hint of leather—this Biker like Zin then slaps your mouth with an intoxicating fruit forward dryness and near perfect acidity, then a long plush ride on supple tannins. Suddenly, as you pour another glass you feel a need, no a compulsion to hide the bottle from the others.

WINEMAKING Hand-harvested and fermented in four, and six ton open-top fermentors with three daily punchdowns. Aged in 30% new American and French oak barrels for 23 months. Bottled September 20th 2005.

COMPOSITION 100% Zinfandel

ANALYSES pH 3.56
Acidity .68 grams/100 ml
Alcohol 16.0%

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

PRODUCTION 896 cases

CELLARING Recommended cellaring time 1 to 7 years.
Optimal storage temperature 55-60° F

➔ **2006 San Francisco Chronicle Wine Competition: Silver Medal**

