

2006 ZINFANDEL
Technical Information

Harvest date:	October 26, 2006
Varietal composition:	80 percent Zinfandel 20 percent Sangiovese
Appellation:	Napa Valley
Vineyards:	100 percent Soda Creek Ranch
Bottled:	June 2008
Release Date:	October 2008

Vintage notes: Flooding kicked off the New Year in Napa Valley, which made for great news headlines, but did little damage to dormant vines, as seasonal cover crops stabilized soils in vineyards and rain continued late into spring. Gray skies and cool, wet weather delayed bud break by a few weeks, but also kept frost at bay. By early June, the sun came out and vines began to bloom and set fruit. In mid-July, a record-setting heat wave lasted about ten days. Whatever grapes may have been sunburned were removed during the normal post-veraison cluster thinning. Seasonal and somewhat cooler weather returned in August. The mild weather pattern continued throughout harvest, allowing for moderately paced and deliberate ripening and a long harvest period.

Winemaking Notes: Harvested at a typical (for Zinfandel) brix of 27.9, the juice was fermented and the resulting wine left on the skins for 12 days. The wine was pressed and pumped to barrels to undergo malolactic fermentation. It was aged for 12 months in oak barrels, 30% of which was new French oak. The overall oak profile for the wine was 40% French oak and 60% American oak.

Analysis: Alcohol, 14.9 percent; titratable acidity, 5.25 g per L; pH, 3.74; residual sugar: dry.

Tasting Notes: Black pepper, bright cherry and briary aromas layered with caramel tones to the toasty oak. A medium bodied wine with juicy blackberry and raspberry flavors. A balanced acidity leads to a long and tasty finish. It's Zin-tastic!

Suggested Retail: \$ 25.00