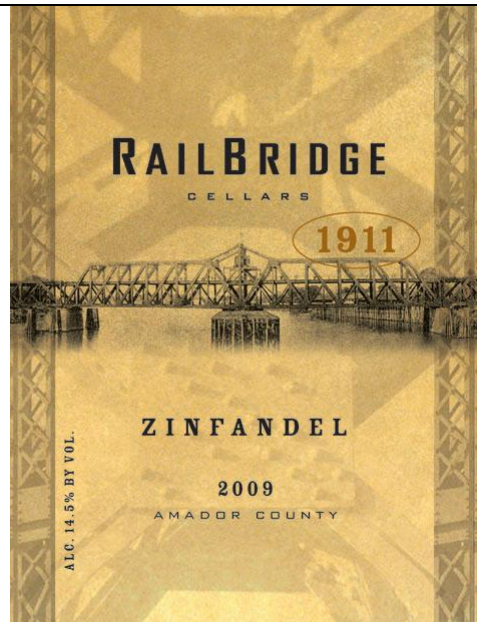


2009 ZINFANDEL



VARIETAL:	100% ZINFANDEL
APPELLATION:	AMADOR COUNTY (SUTTER CREEK)
ALCOHOL:	14.1%
T.A.:	0.71 g/100ML
PH:	3.68
BRIX AT HARVEST:	23-24.5°
ML:	75%
BARREL REGIME:	100% FRENCH, 30% NEW
BOTTLING DATE:	4-11-2011
AGING POTENTIAL:	5 YEARS FROM VINTAGE
PRODUCTION:	50 CASES
FOOD PAIRING:	CHARCUTERIE, GRILLED MEATS, MARINATED STEAKS, SQUAB, SAUSAGES
SUGGESTED RETAIL:	\$19.00

FERMENTATION DESCRIPTION

- CRUSHED WITH THE ROLLERS WIDE TO MINIMIZE THE AMOUNT OF BROKEN FRUIT
- COLD-SOAKED FOR 12 HOURS
- ICV D80 WAS THE MAIN STRAIN OF YEAST USED
- FERMENTATIONS LASTED 14 DAYS
- WINES UNDERWENT EXTENDED MACERATION FOR 1 - 2 DAYS ONCE FERMENTATIONS WERE DRY
- WINES WERE PRESSED TO 1.5 BAR AND FRACTIONS WERE COMBINED AS NO ASTRINGENCY WAS DETECTED
- WINES WERE SETTLED FOR 10 - 12 DAYS AND RACKED INTO BARREL

AGING DESCRIPTION

- WINES WERE AGED IN 100% 18-MONTH OLD TARANSAUD OAK BARRELS
- BARREL AGED FOR 15 MONTHS

WINEMAKER TASTING NOTES

AMADOR COUNTY HAS A LONG TRADITION OF MAKING ZINFANDEL WINES OF FRESH RED FRUIT CHARACTER AND A LIGHTER BODIED STYLE. THIS WINE IS NO EXCEPTION. THE WINE WAS AGED IN OLDER FRENCH OAK BARRELS FOR FIFTEEN MONTHS AND HAS A SOFT TANNIN STRUCTURE WITH THE FLAVORS AND AROMAS OF STRAWBERRY, CHERRY, AND RASPBERRY MIXED WITH A BLEND OF SPICES.

