

Zinfandel

2007 SONOMA COUNTY
DRY CREEK VALLEY

TECHNICAL DATA:

Harvested: September, 2007

Appellation: Dry Creek Valley

Varietal: 100% Zinfandel

Barrels: 20% New Oak, 60% French, 40% American, Mercurey, Boswell

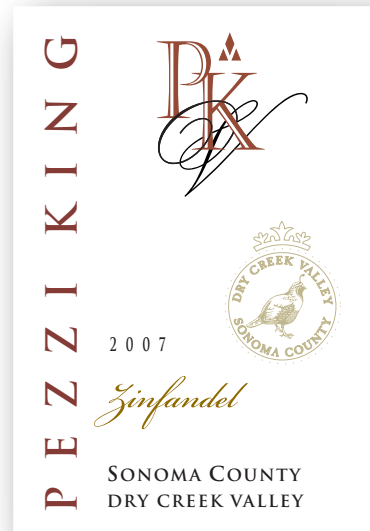
Vineyard: Pezzi King Estate Vineyard

Alcohol: 16.30%

Total Acidity: 0.62 gm/100ml

pH: 3.7

Cases Produced: 392



CLIMATE: Sonoma County has become famous as one of the great wine regions of the world. The climate is characterized by moderate temperature and precipitation. Diverse in its climate, soils, geography and grapes, Sonoma County contains many micro climates providing optimum growing conditions for grapes.

WINEMAKING: After the grapes are handpicked, they are destemmed, and undergo a “cold soak”, which extracts color and flavors before fermentation begins. After the “native” fermentation is complete, the tank is drained and the skins are lightly pressed to retain fruitfulness. When primary is complete, the wine undergoes natural malolactic fermentation in barrel. A distinctive Zinfandel from Sonoma County. The well balanced acid and tannins are the cornerstone for this wine’s good structure and lingering finish.

VINTAGE NARRATIVE: 2007 was another example of our regions remarkable consistency. The warm spring with less than usual rainfall led to early bud break. Weather steadied into nearly perfect ripening conditions leading into harvest. The 2007 vintage for Dry Creek Valley will be full of depth and flavors.

TASTING NOTES: As this wine unfolds it reveals layers of concentrated dark fruit aromas of ripe black cherry, anise with sweet smoke. The color is deep and rich as this wine is full-bodied. The palate offers hints of spice with balanced acid and a rich opulent, supple mouthfeel.