

Zinfandel

2008 SONOMA COUNTY
DRY CREEK VALLEY

TECHNICAL DATA:

Harvested: September, 2008

Appellation: Dry Creek Valley

Varietal: 100% Zinfandel

Barrels: 30% New French, Vernou, Mercurey, Trust

Vineyard: Pezzi King Estate Vineyard

Alcohol: 15.90%

Total Acidity: 0.59 gm/100ml

pH: 3.7

Cases Produced: 1800

OVERVIEW:

Sonoma County's Dry Creek Valley has become one of the great wine regions in the world. The coastal influence creates optimal growing conditions due to its warm days followed by cool nights making for a perfect balance between fruit expression and acidity. Fruit is carefully hand picked before it is brought into the winery where it is destemmed and undergoes a "cold soak", which extracts color and flavors before fermentation begins. Lots are barreled down after primary fermentation sourced from small artisan coopers and naturally undergoes natural malolactic fermentation.

WINEMAKER NOTES:

Saturated ruby in color with scents of ripe boysenberry, toasty oak, sweet vanilla. Full bodied with black raspberry, pepper and hints of truffle. Multilayered flavors harmonize with ripe tannins a long lusty finish.

