



2006 ZINFANDEL Redwood Valley

IN THE VINEYARD

This Zinfandel comes from two Redwood Valley vineyards: Kazmet and Oldham. Both vineyards have old head pruned vines; crop levels are therefore small. Oldham Vineyard is owned by our vineyard consultant, Bill Oldham. Originally one medium-sized vineyard, the parcel was subdivided, and the vines are now scattered throughout several backyards in the neighborhood.

IN THE CELLAR

The grapes for this wine were destemmed and lightly crushed into open-top tanks to cold soak (a process which helps extract flavor and color) for 2 days before fermenting. During fermentation, which took 11-12 days, we punched it down by hand twice a day. After fermentation, the grapes were pressed, and the wine was racked to French and European oak barrels (38% new) for 8 1/2 months before bottling.

IN THE BOTTLE

With aromas of cherries, raspberries, and a hint of fresh baked bread, this Zinfandel is rich and supple on the palate: bright cherry flavors are deepened with figs and spice throughout the long finish.

AT THE TABLE

The 2006 Redwood Valley Zinfandel is nicely balanced. A bit softer and less jammy than other Zinfandels, it can be served with foods that might not normally be associated with the varietal. Try it with grilled vegetables, roast chicken, or a hearty vegetable soup.

<i>Grape Variety</i>	100% Zinfandel	<i>Bottling Date</i>	August 16, 2007
<i>Vineyards</i>	Kazmet (78%) Oldham (22%)	<i>Titrateable Acid</i>	0.53 g/100 ml
<i>Appellation</i>	Redwood Valley	<i>pH</i>	3.84
<i>Harvest Dates</i>	Oct. 12 (Kazmet) & Oct. 14 (Oldham)	<i>Alcohol</i>	15.0%
<i>Brix at Harvest</i>	25.0° Brix	<i>Residual Sugar</i>	.04g/100 ml
<i>Fermentation & Aging</i>	100% French & European oak	<i>Cases Produced</i>	371
		<i>Release Date</i>	July 2008