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Z I N F A N D E L  
S O N O M A C O U N T Y

• G R A P E S O U R C I N G •

Grapes for our 2004 Zin were drawn primarily from Sonoma County, an area that is becoming increasingly known as a top growing area for Zinfandel. Sonoma County's diverse growing climates each provide unique characteristics to Zinfandel grapes but are noted for ripe berry fruit flavors, richness on the palate, and balance. Grapes in Sonoma County are cooled by Pacific Ocean coastal influences, extending the growing season and adding layers of flavor.

*Appellation: California; Grape Sourcing: 89% Sonoma County AVA, 11% California*

• V I N T A G E •

2004 was a year marked by a very early heat wave, leading to a much earlier bud break than normal, and therefore a much earlier harvest. This rather warm, constant pattern continued on throughout the rest of the growing season, creating steady ripening of the grapes. This all came to a head during one last, very intense heat spell in August. This helped to create a small, more selective crop of the best grapes possible, bursting with flavors.

*Wine analysis: 0.59% TA, 3.68 pH and 14.5% alcohol, by volume*

• W I N E M A K I N G •

Ripe, crisp Zin flavors typical of the 2004 vintage were enhanced with the addition of Petite Sirah, which adds a touch of spice and richness to the blend. A portion of the wine spent 10 months in oak, adding vanilla and sweet spice notes.

*Varietal blend: 84% Zinfandel, 14% Petite Sirah. 2% Other Reds*

• W I N E M A K E R ' S N O T E S •

Ripe blackberry and red currant flavors, with good structure, spicy accents and a smooth yet crisp finish.

*Cases Produced: 945*