

OLD VINE ZINFANDEL

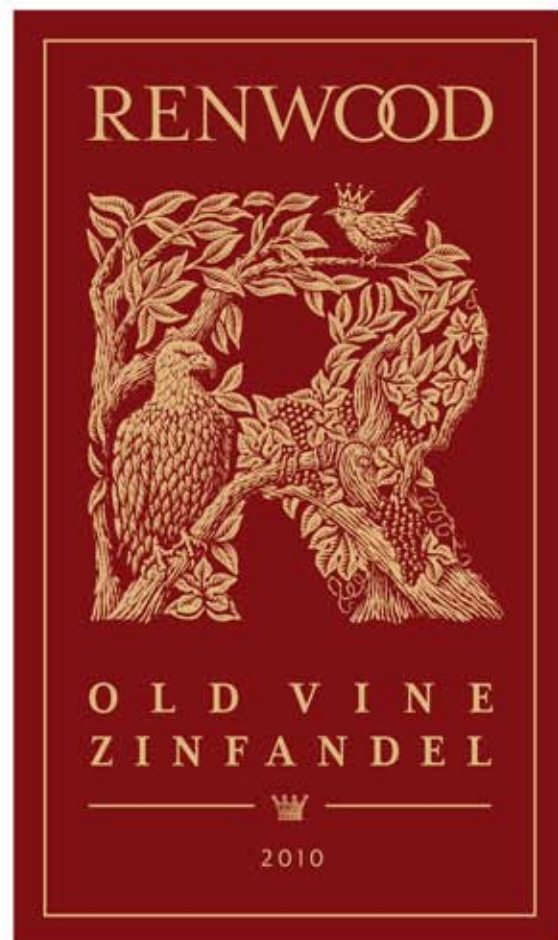
2010 DRY CREEK VALLEY

An earthy wine with red berry fruits and underlying holiday spice on the nose, notes of green sweet peppers and a hint of black currant. On the palate, this wine has lots of red earth flavors and a refreshing minerality. Prominent oak presence lends to a solid body to support these supple fruit flavors. Juicy fruit with some spice and pepper.

VINTAGE: 2010

After a series of dry years from 2006-2009 the 2010 was set up for a successful harvest by a wet winter. A cool spring was followed by a lower than average amount of heat placing the region comparable to a University of California at Davis region III, similar to Oakville or Livermore. There was no significant rain during harvest, disease pressure was low and vineyard weeds were not a problem.

The crop size was smaller than average at 80% of "normal". Fruit flavors were especially intense the wine colors dark. By using our standard "Cool Ferment" technique where yeast is added immediately but the fermentation temperature is held to 75 degrees maximum for red wines we had the advantage of a cool soak without the added problems of unwanted micro flora. We only had about 10-15% new oak for most of the wine. These wines are really fabulous: intense, dark, full of dark fruit flavors. There is still a bit of the holiday spice character that is typical of warmer vintages but it is more subtle.



GRAPE VARIETY:	94.8% Zinfandel 4.5% Syrah 0.7% Souzao
APPELLATION:	Dry Creek Valley
ALCOHOL %:	14.5%
RESIDUAL SUGAR:	4.7 g/L
PH:	3.72
ACIDITY G/L:	.61
AGING:	2 years
BOTTLING DATE:	March 2012