

TIMBERLINE ZINFANDEL

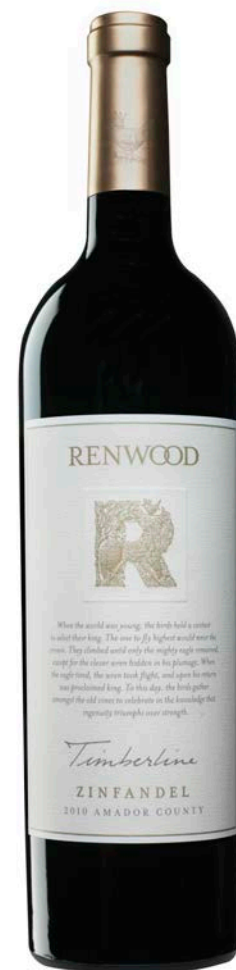
2010 AMADOR COUNTY

Timberline is a powerhouse Zinfandel, bold and explosive. The fruit comes from Karen's Vineyard off Bell Road. Planted in 1998, the head-trained vines surround a creek facing southwest and are shielded from the east by a 1,800 foot high hill. The healthy vines produce extremely concentrated fruit, the wine's warm rich fruits end with a dark chocolate finish and dusty tannins.

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:	100% Zinfandel
APPELLATION:	Amador County
ALCOHOL (%):	15.5
RESIDUAL SUGAR (%):	0.01
PH:	3.91
ACIDITY (%):	0.57
BOTTLING DATE:	March 2012