

GRANDPERE ZINFANDEL

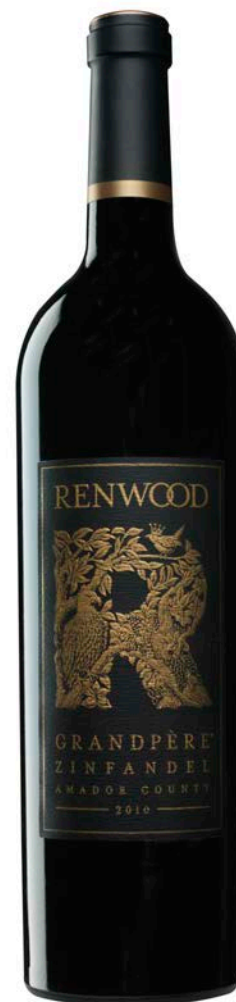
2010 AMADOR COUNTY

With a deep maroon red color the wine's aromas is a blend of fresh raspberries, strawberries and cherries, followed by kernal spice with sunbaked earth, cigar box and mahogany. The first impression of the wine is its' excellent full-bodied nature with supple yet firm tannin structure. Experience a rich mix of black currant, cedar, exotic spices, tobacco, plum and cherry pie. The wine is typified by its' juicy freshness with excellent structure, and longevity that will age well.

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 (%):	15.0
RESIDUAL SUGAR (%):	0.10
PH:	3.73
ACIDITY (%):	0.39
BOTTLING DATE:	March 2012