



2007 PRIVATE RESERVE ZINFANDEL

TECHNICAL NOTES

AVA:	Dry Creek Valley
Blend:	100% Zinfandel
Harvest date:	September 6, 2007
Harvest sugar:	28.7 Brix
Bottling date:	February 2009
Release date:	October 2011
pH:	3.65
TA:	0.56 g/100mL
Alcohol:	15.7%
Aging:	15 months in American oak (one-third new barrels).
Fermentation:	Cold soaked for 48 hours in a small stainless steel tank. Pumped over twice daily during the fermentation process.
Racked:	Twice during the aging process and once at bottling.
Cases:	725 cases produced.

WINEMAKER NOTES

From the first inhale this dark yet graceful wine displays soft and inviting layers of ripe fruit. Blackberry and strawberry on the nose are followed by flavors of red licorice and raspberry. A toasty finish and lush mouthfeel make this wine a sensual compliment to any meal.

