



OUR DESSERT-WINE PICKS
Sunset Magazine

2004 LATE HARVEST ZINFANDEL SONOMA COUNTY

GRAPES 100% Zinfandel

APPELLATION Sonoma County

HARVEST September 16, 2004

FERMENTATION Fermented in small 1/2 ton bins for 42 days

BARREL AGING 25 months in French oak, 30% new oak

ALCOHOL 13.0%

TOTAL ACIDITY 0.75

PH 3.71

RESIDUAL SUGAR 14%

WINEMAKER COMMENTS

This Late Harvest Zinfandel is the product of a very hot and dry 2004 harvest. In order to achieve the desired level of ripeness, the grapes were allowed to hang on the vine for an additional month to concentrate flavors and sugar. When harvested, the fruit registered 37.2° Brix. This wine is juicy and full-bodied on the palate with mulberry, plum and blackberry notes. It is well balanced, without being overripe, and is best enjoyed as an after-dinner complement with a favorite dessert or cheese.