

NEW RELEASES



2003 Beeson Ranch Zinfandel Dry Creek Valley

PRODUCTION:	513 cases
GRAPES:	100% Zinfandel
APPELLATION:	100% Dry Creek Valley
HARVEST:	September 30 & October 1, 2003
FERMENTATION:	Fermented 12 days at 86° F
BARREL AGING :	20 months in French and American oak
ALCOHOL:	14.5%
TOTAL ACIDITY:	0.60
PH:	3.86
RESIDUAL SUGAR:	Dry

WINEMAKER COMMENTS: The 2003 Beeson Ranch Zinfandel embodies the essence of Dry Creek Vineyard crafted from grapes grown on vines well over 100 years old. Located on the western slopes of Dry Creek Valley, the 5-acre Beeson Ranch vineyard is characterized by unique mint and eucalyptus aromas combined with rich blackberry and raspberry flavors. The fruit is rich and opulent and the soft tannins provide a long, detailed finish.

REVIEWS ON THE 2002 BEESON RANCH ZINFANDEL

- “89 Points” - *Wine Enthusiast*
- “Gold Medal” - *Orange County Wine Competition*
- “Highly Recommended” - *California Grapevine*



2003 Somers Ranch Zinfandel Dry Creek Valley

PRODUCTION:	564 cases
GRAPES:	100% Zinfandel
APPELLATION:	100% Dry Creek Valley
HARVEST:	October 13, 2003
FERMENTATION:	Fermented 20 days at 86° F
BARREL AGING :	20 months in French and American oak
ALCOHOL:	14.5%
TOTAL ACIDITY:	0.72
PH:	3.43
RESIDUAL SUGAR:	Dry

WINEMAKER COMMENTS: Rich, polished and concentrated, the 2003 Somers Ranch Zinfandel is one of those wines that exudes the unique qualities of the varietal. Dark chocolate, plum, cherry and blackberry pie aromas are persistent and deliver an intoxicating preview of what is to come. On the palate, this wine explodes with opulent, ripe fruit and soft, fleshy tannins. This is an excellent example of terroir in the Dry Creek Valley, showcasing a 15 year-old vineyard already on top of its game.

REVIEWS ON THE 2002 SOMERS RANCH ZINFANDEL

- “★★★★ Four Stars” - *Restaurant Wine*
- “Gold Medal” - *Orange County Wine Competition*
- “Critics Gold” - *Critics Challenge Int'l Wine Group*

Dry Creek
VINEYARD