

2004 OLD VINE ZINFANDEL SONOMA COUNTY

GRAPES 90% Zinfandel & 10% Petite Sirah

APELLATION Sonoma County

HARVEST August 19 – September 14, 2004

FERMENTATION Fermented 21 days at 85°F

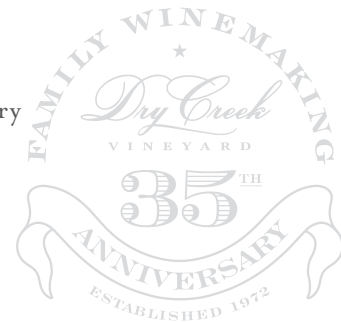
BARRELAGING 18 months in French and American oak

ALCOHOL 13.5%

TOTAL ACIDITY 0.53

PH 3.87

RESIDUAL SUGAR Dry



87 Points

Wine Enthusiast Magazine

87 Points, ONE PUFF

Connoisseurs' Guide to California Wine

HIGHLY RECOMMENDED

California Grapevine

WINEMAKER COMMENTS

This Old Vine Zinfandel has deep ruby color and intense aromas of blackberry, black cherry, and allspice. On the palate, the flavors burst with blueberry pie, vanilla, and dark cherry fruit. The wine gains additional balance and strength from its excellent acidity and supple tannins, which are well integrated with French oak. The finish is long and impressive with additional dark fruit flavors and toasty nuances creating a silky mouthfeel.



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