

## 2004 SOMERS RANCH ZINFANDEL – DRY CREEK VALLEY



**93 Points, "EDITORS' CHOICE"**  
*Wine Enthusiast Magazine*

**HIGHLY RECOMMENDED**  
*California Grapevine*

**2003 Vintage**

**91 Points, "TWO PUFFS"**  
*Connoisseurs' Guide to California Wine*

**GRAPES** 98% Zinfandel, 2% Petite Sirah

**APPELLATION** 100% Dry Creek Valley

**PRODUCTION** 626 cases

**HARVEST** September 16-17, 2004

**FERMENTATION** Fermented 24 days  
at 84° F

**BARREL AGING** 20 months in French  
and American oak

**ALCOHOL** 14.5%

**TOTAL ACIDITY** 0.58

**PH** 3.72

**RESIDUAL SUGAR** Dry

### WINEMAKER COMMENTS

The 2004 Somers Ranch Zinfandel displays a wonderful harmony of flavors and intensity not often found in 15-year-old vines. The bouquet of this wine explodes with opulent black cherry, plum, and black pepper. On the palate, rich flavors of dark cherry, currant, and spice complement the youthful tannins and display a fine sense of balance. This rich Dry Creek Valley Zin will nicely accompany hearty pasta, grilled salmon, or slow-smoked pork ribs.



POST OFFICE BOX T  
3770 LAMBERT BRIDGE RD  
HEALDSBURG, CA 95448

TELEPHONE 707.433.1000  
FACSIMILE 707.433.5329  
WWW.DRYCREEKVINEYARD.COM