

2006 SOMERS RANCH ZINFANDEL – DRY CREEK VALLEY



93 Points

The Wine News

88 Points

Wine Enthusiast Magazine

HIGHLY RECOMMENDED

California Grapevine

GRAPES 100% Zinfandel

APPELLATION Dry Creek Valley

PRODUCTION 786 cases

HARVEST October 24 & 25, 2006

FERMENTATION Fermented 19 days
at 85° F

BARREL AGING 18 months in French
and Hungarian oak, 39% new oak

ALCOHOL 15.0%

TOTAL ACIDITY 0.54

pH 3.66

RESIDUAL SUGAR Dry

WINEMAKER COMMENTS

The Somers Ranch vineyard lies just a mile or so into the Dry Creek Valley. The fruit for this wine comes from adjacent hillside parcels with western facing sun exposure. A wine driven by the *terroir* of the vineyard, aromas of fresh baked cherry pie and cardamom spice character are evident. On the palate, blackberry fruit and subtle oak nuances are weaved together in a complex tapestry of flavors. The finish is smooth and refined, presenting a sleek and sophisticated ending.

