

2009 PETITE ZIN – SONOMA COUNTY



HISTORY

This delicious little wine was crafted, first and foremost, from our love of Zinfandel and our desire to drink Zin on warm summer nights. Now in its second vintage, this wine was produced from 90% Zinfandel and 10% Petite Sirah and received 24 hours of skin contact before the juice was bled off. Additional stainless fermentation and viola! - A terrific summer Rosé for just about any outdoor occasion.

GROWING SEASON

2009 was almost a perfect growing season, with the only blip a minor shortage of water from light winter rains. Growing conditions were ideal with bud break and bloom happening normally. Summer temperatures were moderate with minimal heat spikes. Harvest conditions were superb and by the time the rains came in early October most of our fruit was in the barn.

WINEMAKER COMMENTS

Delicate and balanced, this delicious Rosé of Zinfandel presents aromas of strawberry, rhubarb, and cherry characters that are fresh and inviting. After some air, the wine displays more delicate nuances of cinnamon, clove, and pepper. On the palate, a wonderful structure of silky tannins and fresh strawberry characters mingle with surprising richness and varietal character. Juicy, refined, and downright mouthwatering, this wonderful Rosé simply begs for another sip!



RELEASE DATE	May 1, 2010
BLEND	90% Zinfandel, 10% Petite Sirah
APPELLATION	Sonoma County
HARVEST DATES	September 25, 2009
ALCOHOL	13.9%
BRIX	23.8
FERMENTATION	30 days at 52°F
PH	3.50
TA	.57g/100mL
SOILS	Flat benchland vineyards, with some hillside influence
VINE AGE	15 years on average
YIELDS	3-4 tons per acre
RESIDUAL SUGAR	0.42%
AGING POTENTIAL	3-5 years