

2003 SOMERS RANCH ZINFANDEL – DRY CREEK VALLEY



2002 Vintage

★★★★ Four Stars
Restaurant Wine

“RECOMMENDED”
California Grapevine

87 Points, “ONE PUFF”
Connoisseurs’ Guide to California Wine

GOLD MEDAL
Orange County Wine Competition

GRAPES 100% Zinfandel

APPELLATION 100% Dry Creek Valley

PRODUCTION 564 cases

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.



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