

## 2004 HERITAGE ZINFANDEL SONOMA COUNTY

GRAPES 84% Zinfandel & 16% Petite Sirah

APPELLATION Sonoma County

PRODUCTION 8,470 cases

HARVEST August 27 – September 16, 2004

FERMENTATION Fermented 21 days at 85°F

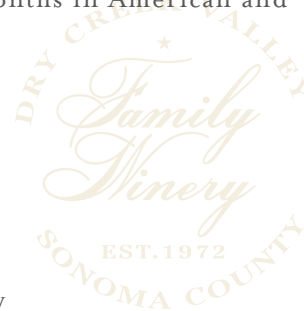
BARREL AGING: 15 months in American and French oak

ALCOHOL 13.5%

TOTAL ACIDITY 0.61

PH 3.79

RESIDUAL SUGAR Dry



### 2003 Vintage

**94 Points**

*The Wine Report*

**90 Points**

*The Wine News*

**“WINE OF THE WEEK”**

*Dan Berger's Vintage Experience*

**“RECOMMENDED”**

*California Grapevine*

**87 Points**

*Wine Enthusiast*

**86 Points, “GOOD VALUE”**

*Connoisseurs' Guide to California Wine*

### WINEMAKER COMMENTS

The bouquet of this rich, balanced wine shows ripe black cherry and black currant with hints of vanilla and black pepper. On the palate, elegant flavors of ripe black cherry, currant and creamy spice are complimented with hints of dark chocolate. Balance is key to this wine as the flavors are well integrated without being overpowering. The result is a wine that is extremely food friendly and should compliment an array of foods from pizza to steak.



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