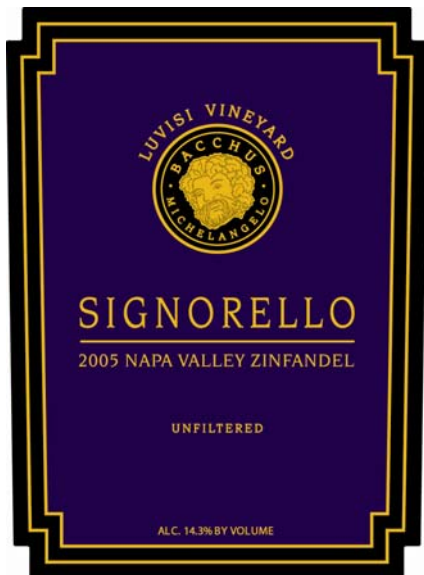


2005 ZINFANDEL “LUVISI VINEYARD”



100 % Zinfandel
Harvested at 27 Brix on October 7, 2005
14.7% Alcohol
0.62 TA/3.55pH
261 Cases Produced
Release Date: February 2007

2005 HARVEST REPORT: The front page of the Napa Register in the middle of the 2005 harvest wrote: “Vintners call 2005 winegrape harvest second largest, one of the best vintages”. Moderate weather conditions throughout the harvest season provided a slow and steady rate of maturation, which was confirmed by fully developed flavors tasted, and the ripe stems and seeds seen in the fruit as it came into the winery. These conditions produced good quality, coupled with rich color in the skins and good acidity, producing dark, flavored wines.

WINEMAKING NOTES: Our goal is to make classic California Zinfandel using traditional French techniques that enhance fruit character and balance. We destemmed the grapes, fermented and pumped over 2 times daily. The must was pressed at dryness and aged for 11 months in barrels. We used a combination of French and American oak. (17% New American oak and 18% new French Oak.

TASTING NOTES: The nose is immediately rewarded with fragrances of strawberry jam and blueberry muffins. Ruby red in color, it has good balance with nice acids. This pleasantly plump wine is followed with layers of raspberry, vanilla, plum, and sweet oak. Enjoy with BBQ, hamburgers, pizza, or dark chocolate. Drink ability: 2007 – 2017.

VINEYARD NOTES: Our Zinfandel grapes are sourced from the “Luvisi Vineyard” located on the Silverado Trail, in the Calistoga region of the Napa Valley. Because of the vines’ age and the marginal soils, the crop yield remains low. This old vineyard produces fruit with intense flavors that make this wine truly special!

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