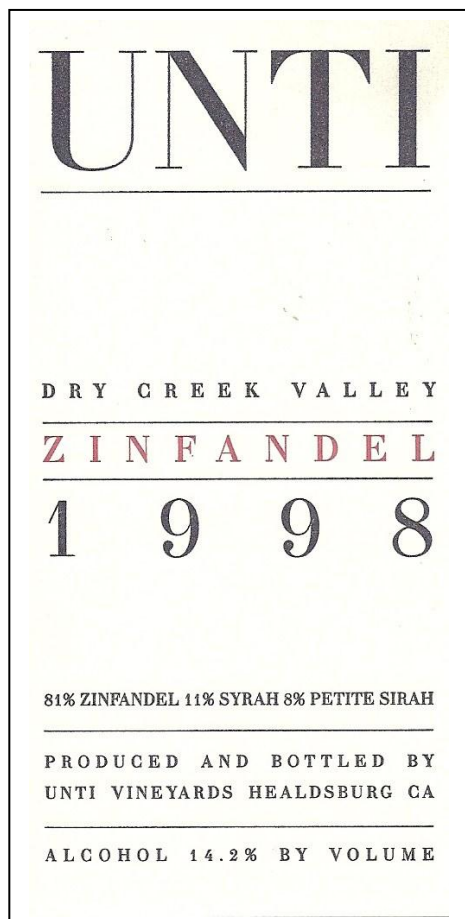


1998 ZINFANDEL



Vineyard: This Zinfandel comes from five acres of five-year old vines on our Dry Creek Bench ranch. It is an old clone Zinfandel producing small berries and short bunches. The vines are cordon-trained on a vertical trellis system to assist ripening and minimize bunch rot.

Vintage/Harvest: A cool, rainy spring followed by a cool summer delayed ripening by over a month. We had to drop crop on four separate occasions in order to facilitate mature flavors and ripeness. This turned what could have been a disastrous harvest into an excellent one. We picked on October 21 with grapes showing nice color and flavors at an average sugar of 24.5 brix.

Vinification: Grapes were de-stemmed but not crushed and put into a stainless steel tank. After pre-fermentation soak, the must was inoculated with Bordeaux yeast, pumped over twice daily, and pressed immediately upon dryness to retain fruit. The wine was aged in French (25% new) and American Oak barrels. Syrah and Petite Sirah were blended into the Zinfandel for color and complexity. The wine was bottled unfiltered.

Style: Medium to full-bodied with classic "pretty" Dry Creek fruit. It's bigger and more lush than the 1997. This Zin should improve over the next 12 months. We recommend drinking it within the next 3-5 years.

Harvested: 10/23/98

Bottled: unfiltered 9/21/99

Cases produced: 1210

Total acidity: 0.586 gm/100ml

pH: 3.67

Alcohol: 14.2%

Release Date: 1/1/00

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