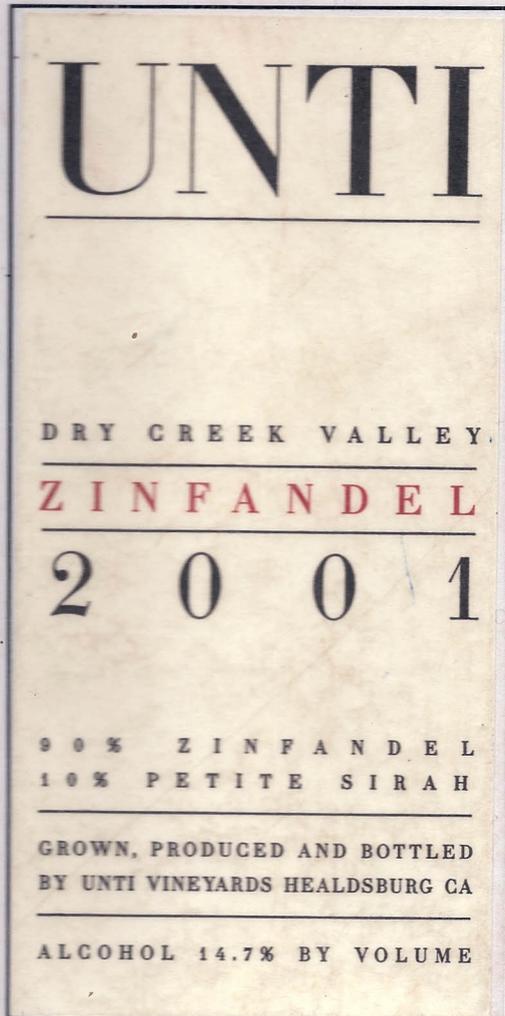


2001 ZINFANDEL



Vineyard: This Zinfandel comes from three separate blocks, planted to three different clones, on our estate: our "old clone" block planted in 1994, the 26 year-old head pruned block and the new Primitivo clone block planted next to the winery. This is the first crop off our Primitivo vineyard. With its small, dark berries and loose clusters it adds a depth and richness usually found in old vine zin. We still clip the wing bunch off our zin early on to help minimize bunch rot and concentrate flavors.

Vintage/Harvest: We harvested our Zinfandel from September 7th through the 14th - the earliest Zin harvest in our 5-year history. A moderate winter and spring caused an early bud break, which was then followed by a warm May/June. Fortunately, July and August were cooler than normal, slowing the ripening process and providing us with excellent color, aromatics and flavors. This is easily our best Zinfandel vintage.

Vinification: Grapes were destemmed and lightly crushed into both open top and closed top tanks. After a five-day cold soak the must was inoculated with Rhone yeast, pumped over twice daily and pressed immediately upon dryness. The blend is 90% Zinfandel, 10% Petite Sirah. It is the highest percentage of Zinfandel ever for us thanks to the Primitivo's dark old vine character. The wine was bottled unfined and unfiltered.

Oak: Aged for 12 months in oak, 85% French, 15% American, one third new.

Style: The first impression when drinking this wine is that of an old vine Zin - big, dark, spicy and juicy. It is our biggest, and yet most complex Zin to date. Drink early (2003-2005) and often.

Harvested: 9/7, 9/10, 9/11, 9/13, 9/14

Total acidity: .54 gm/100ml

pH: 3.87

Blend: 90% Zinfandel, 10% Petite Sirah

Alcohol: 14.7%

Bottled: unfined, unfiltered 9/6/02

Cases produced: 1,670

Price: \$21.00