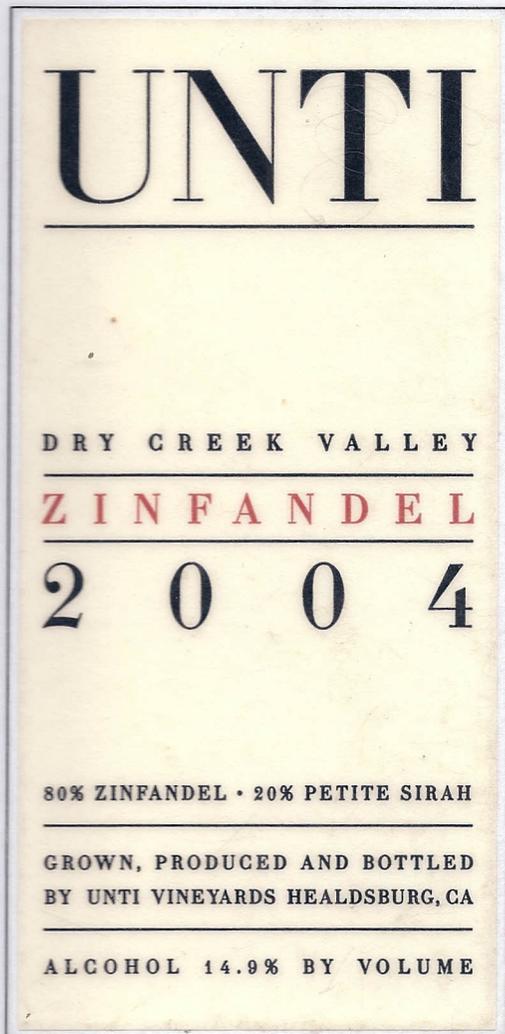


## 2004 ZINFANDEL



**VARIETAL & VINEYARD:** This Zinfandel comes from three separate blocks, planted to different clones on our estate: our "old clone" block planted in 1994, the 28 year-old head-pruned block, and the new Primitivo-clone vineyard planted next to the winery. Sixty percent of this wine comes from our Primitivo-clone vineyard. With its small, dark berries and loose clusters it adds a depth and richness usually found in old vine Zin. We clip the wing bunch off of all of our Zinfandels vines to help minimize bunch rot and concentrate flavors.

**VINTAGE/HARVEST:** The 2004 vintage was both great and challenging. We had very few foggy mornings from mid-August to mid-September which exacerbated Zinfandel's tendency to raisin up prior to harvest. While we were pleased to have ripe brambly fruit, the raisins caused higher than normal alcohol in the wine. Fortunately, we planted 4 acres of Petite Sirah in 1998 for just this kind of vintage: it provides texture, body and color to Zinfandel, creating a more balanced wine. It is the key ingredient to making this a very classic, full-bodied Dry Creek Zin.

**VINIFICATION:** Grapes were de-stemmed and lightly crushed into both open-top and closed-top tanks. All of the lots receive a 4-5 day cold-soak, are pumped over or punched down twice daily, and pressed immediately upon dryness. Our main Zin lot finished primary fermentation in late spring, well after malo-lactic fermentation had finished--which resulted in a fruitier than expected wine. We aged our Zin in French and American oak barrels, 25% new.

**STYLE/DESCRIPTION:** This is by far our *jammiest* and most full-bodied Zin to date. The wine is quite dark, with super-ripe berry fruit, a touch of spice, and a warm rich finish. Because we have such a great tradition of blending Petite Sirah into Zin here in Dry Creek, this wine will appeal to those fanatics of this appellation. It should improve from 2006 to 2007; then don't waste anymore time and just drink the stuff.

Mick

**Harvested:** 9/13/04 through 10/1/04  
**Total Acidity:** 0.60g/100mL  
**pH:** 3.85  
**Aging:** 11 months; 80% French Oak (25% new)

**Blend:** 80% Zinfandel, 20% Petite Sirah  
**Alcohol:** 14.9%  
**Bottled:** 8/31/05  
**Cases Produced:** 1,190