



2000 ZINFANDEL "LUVISI VINEYARD"

92 % Zinfandel
8% Alicante
Harvested at 25 Brix,
on October 7, 2000
14.5 % Alcohol
0.53TA/3.41 pH
218 Cases Produced
Release Date: September 2002

HARVEST NOTES. The 2000 Napa Valley growing season was ideal. Hot days and cool nights create the perfect conditions for making great wine, and that is what we experienced throughout harvest. The addition of a couple of days of rain in September gave the grapes the extra kick to increase hang time and ripening, adding the full natural flavors to develop on the vine. The result is a crop with excellent color, fully developed flavors and great acidity. Yields averaged 2.9 tons/acre in 2000.

WINEMAKING NOTES: Our goal is to make a classic California Zinfandel using traditional French techniques that enhance fruit character and balance. We lightly crushed and destemmed the grapes, fermented and pumped over 3 times daily using native yeasts. The must was pressed one week after dryness and aged for 15 months in barrels for a total maceration time of 26 days. We used a combination of French and American oak. (33% New American oak and 22% New French Oak; the rest was in two year old French barrels). The wine was not filtered before bottling on March 14, 2002.

TASTING NOTES: Ruby red in color with an impression of roundness and fullness on the palate followed by ripe and rich provocative flavors of black cherry, currant, dark plum and a touch of black pepper balanced by a refreshing acidity and smooth multi-layered long desirable finish. Drinkability: now - 2012.

VINEYARD NOTES: Our Zinfandel grapes are sourced from the "Luvisi Vineyard" located on the Silverado Trail, in the Calistoga region of the Napa Valley. These old vines were planted back in the early 1900's on rugged terrain. 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!