

2007 ZINFANDEL “Maroon Vineyard”

RELEASE DATE	September 2010
PRODUCTION	987 cases
APPELLATION	100% Chiles Valley 100% Napa Valley
BLEND	100% Zinfandel
AGING	20 months in 25% New Hungarian Oak
ANALYSIS	14.5% Alcohol 0.62 g/100mL TA 3.80 pH



The Wine

These grapes were harvested between 26-27 brix on October 6 & October 7, 2007. The fruit was very ripe but also retained nice acidity, which is one of the hallmarks of Zinfandel grown in the Chiles Valley district. The fruit was crushed and cold-soaked for 4 days prior to inoculation. Total skin contact time was relatively short at 10 days, resulting in a medium bodied wine.

The Bottom Line

The wine was aged in 25% New Hungarian oak barrels for 20 months, resulting in a wine with dark berry fruit flavors, spicy overtones and vibrant fruit and bright acidity.