

Tasting Notes

The Zinfandel grape, the first wine grape widely cultivated at the early Spanish missions, is uniquely American. Zinfandel grapes offer concentrated fruit flavor, firm structure and spicy complexity - in short, the perfect complement to grilled meats and BBQ.

This robust 2003 Mendocino Zinfandel fits the mold. The initial aroma is inviting, with indications of jammy red fruit, menthol and mint. Flavors of plum and cherry fruit are married to a full body, overlaid with notes of cedar, mint, warmed cinnamon spice and cracked pepper.

Technical Analysis

Varietal	98% Zinfandel 2% Petite Sirah
Vineyards	100% Mendocino
Alcohol	14.8%
pH	3.70
TA	.56 g/100 ml
Total Cases	310



2003 Mendocino Zinfandel

THE VINEYARDS

The benchlands and hillsides of Mendocino, cultivated since the mid-1800's, are well known for producing rich, fruity red wines of fine balance. In the Mediterranean-like climate of the inner Mendocino valleys, vineyards cool after sunset to a greater degree than in the Napa and Sonoma Valleys. As a result, this wine region preserves a pleasing equilibrium of acid, sugars and alcohol that renders the wine balanced to the taste and suited to a long cellar life.

The Zinfandel fruit in this bottling comes from historic Home Ranch Vineyard surrounding the old Parducci homestead north of Ukiah.

WINEMAKING

The grapes were harvested by hand and underwent fermentation in closed vessels. The wine was aged for 18 months in a mix of previously used American oak barrels. The aging process allows the tannins to soften and integrate without compromising the lovely fruit character and complexity in the wine.