



**2005 Old Vine Zinfandel
Lodi**

Harvest

100% Zinfandel
Avg. Date: 27 Oct. 2005
Brix: 24.9 degrees brix
pH: 3.98
Total Acidity: 0.55 gms. /100ml

Wine

Alcohol: 15.1%
pH: 3.85
Total Acidity: 0.66 gms. /100ml
Barrel aging: 23 months in single
use Limousin French oak barrels
Bottling Date: 1 Sept. 2007
Cases Produced: 50

We are extremely pleased to announce the release of our "Old Vine Zinfandel". The vines for this luscious wine were planted in 1944 to the east of Lodi. Being during the war years, these vineyards were all planted by ladies working long hours in the vineyards.

Fermented in small lots, the new wine was racked to two single fill Limousin barrels. These are the barrels used for our 03 Reserve Cab. The roundness of the wood adds to the ripe silky texture of the wine.

Raspberry, blueberry and chocolate abound from the glass. Full bodied and luxurious through to the finish this is a great wine to enjoy at any time you please.

I expect this wine to age gracefully for 3 to 5 years.

Paul