

## 2 0 0 1 Z I N F A N D E L - W E S T S I D E

The fruit for this Zinfandel was grown on the famous Westside Paso Robles where the climate is cooler and the vineyards are planted on hillsides. The fruit was picked in early October by hand and delivered to the winery in half-ton bins. Shriveled and dried out berries were removed from clusters and only healthy fruit was destemmed and crushed into one-ton bins. After a two day cold soak to preserve varietal character, fermentation began and punchdowns occurred three times a day to maximize the extraction of color, tannin and flavor into the wine. The malic fermentation occurred in the barrels. The wine was then racked again off the heavy solids before being aged for an additional 15 months in a temperature controlled environment. During this time we made final blending decisions. After blending the barrels, the wine was filtered gently and bottled.

### TASTING NOTES & RECOMMENDATIONS

**Color:** Medium cherry red

**Aroma:** Lots of sweet fruit flavors; hints of cinnamon and plums

**Taste:** Ripe, sweet fruit; well balanced with a long finish

Serve at: 62°-65°F

Drink now through 2006

Store in dark, dry place at: 55°-65°F

### TECHNICAL NOTES

Harvest dates	Brix°	Vineyards	Blend
10.04.2001	25,2	Lock	Zinfandel 100%

18 months in 30% new French and American oak barrels

Bottling date	Alc. %	Cases produced
03.12.2003	15.5	461



*Vinted from 100% Zinfandel, the classic Paso Robles wine grape,*

*M. Gubler*

*Matthias Gubler, Winemaker*