

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

All Zinfandel grapes were hand picked and selected for quality, in the vineyard. Fermentation was completed in small three-quarter ton bins. The fruit was allowed to cold soak for five days to extract color and flavor. Fermentation on the skins was completed in six days during which frequent punch downs took place until the wine was pressed off at dryness (0°) brix. The wine completed malic fermentation in-barrel over four months (25% new French oak) and was then left to age in barrels for a further 12 months. A special selection of Syrah from our Huerhuero Vineyard was added to enhance structure and add tannin. Its earthy, spicy characteristics complement the bright fruit of the Zinfandel. The finished wine was lightly filtered before being bottled.

### T A S T I N G N O T E S & R E C O M M E N D A T I O N S

- Color:** Deep cherry red  
**Aroma:** Effusive nose of red and black berry fruits, particularly blueberry, bramble and red currant notes, complimented by vanilla and toasted oak,  
**Taste:** Ripe and rich with full body with great extract; raspberry, boysenberry fruit with some spiciness and notes of toasted oak; long finish

Serve at: 62° – 65° F

Drink now through 2009

Store in dark dry place at 55°– 65° F

### T E C H N I C A L N O T E S

| Harvest date: | Brix: | Vineyards | Blend     |     |
|---------------|-------|-----------|-----------|-----|
| 9.23.02       | 26.6  | Lock      | Zinfandel | 85% |
| 9.14.02       | 25.6  | Huerhuero | Syrah     | 15% |

Aging: 16 months in 25% new French oak

**Bottling date:** 3.18.2004

**Release date:** 3.1.2005

**Cases produced:** 376

**Alcohol:** 15.5%

**pH:** 3.62

**Total Acidity:** 6.05

*A big bold, spicy Paso Robles Zinfandel*

*H. Gubler*

Matthias Gubler, Winemaker

