

2007 ZINFANDEL

Zinfandel from our Huerhuero Vineyard was hand picked in the cool of the morning and sorted in the vineyard. It was gently crushed and then allowed to ferment in small stainless steel tanks. During fermentation 10% of the juice was drained off to concentrate the remaining wine. Petite Sirah was added for complexity. The juice was gently pumped (sprinkled) over the cap once a day during fermentation. The wine was then transferred into barrels to complete malolactic fermentation and spent 16 months in French, Hungarian and American oak barrels.

TASTING NOTES

Color: Deep purple, very intense

Aroma: Notes of anise, cloves, baked strawberry and rhubarb pie with bacon

Taste: Big, full-bodied and packed with intense, sweet, ripe fruit; this wine has wonderful flavors of raspberry jam, white chocolate, spice and plum; the fruit is supported by elegant tannins; bright finish

RECOMMENDATIONS

Serve at: 62° – 65° F

Enjoy now through 2012

Store in dark dry place at 55° – 65° F

Pairing suggestions: Leg of lamb, filet or a rich pasta dish

TECHNICAL NOTES

Harvest date	Brix ^o	Vineyard	Variety	
10.02.07	26.1	Huerhuero	Zinfandel	85%
09.23.07	25.6	Huerhuero	Petite Sirah	15%

Aging: 16 months in 60% French, 20% Hungarian and 20% American oak barrels. 15% new barrels

Bottling date: 03.15.09

Release date: 07.04.09

Cases produced: 590

Alcohol: 15.4%

pH: 3.68

Total acidity: 5.63 g/l



HP. Gubler

Matthias Gubler, Winemaker

A big, bold and spicy Paso Zinfandel