

ZINFANDEL RESERVE 2005  
Bailey Vineyard

A selection of the best 11 barrels, representing low yield sites within the steep, dry farmed and organically cultivated vineyard, qualified for Reserve status. Facing northwest, the semicircular, amphitheatre of the Bailey Vineyard, in the hills of westside Paso Robles, utilizes the traditional "head pruned" planting regime. Based on an old vine Zinfandel clone from the famed Duprat vineyard in Mendocino, these younger vines (8<sup>th</sup> leaf) contribute flavor purity and high elevation character equal to their 19<sup>th</sup> century forebears.

From an early October harvest the small berries were destemmed and fermented with native yeast in open top vats. Daily hand punch downs served to maximize skin contact and extraction of tannin and flavor compounds. Eighteen months in a combination of predominately French oak (18% new barrels) allowed the wine to lose any remaining rustic coarseness and gain sophistication and elegance.

Klieg light brightness of fruit shows itself, both in the penetrating raspberry aromatics and the big "John Wayne" flavors of wild briar patch seasoned with cracked white pepper. Forward spicy berry fruit leads to a long memorable finish suitable for big appetites and laid back barbecues.



**VINEYARD DETAILS:**

AVA: Paso Robles  
Vineyard: Bailey

**HARVEST DATES:**

September 23<sup>rd</sup> – November 21<sup>st</sup>, 2005

**VINTAGE DETAILS:**

Varietals: 100% Zinfandel  
Cases: 276 cases produced  
Release Date: April 1<sup>st</sup>, 2008  
CA Suggested Retail: \$35

**TECHNICAL DATA:**

Alcohol: 15.2%  
pH: 3.84  
TA: 6.4 g/L  
Brix: 25°  
Fermentation: 14 – 16 days in open top fermenters

**COOPERAGE:**

Barrel aged 18 months in French and American oak (about 20% new).  
Bottled: April 17<sup>th</sup>, 2007, Unfined, Unfiltered.