

ZINFANDEL 2005
Paso Robles

On the south side of Peachy Canyon Road, just across from our HMR Pinot Noir block, lies a tantalizing natural amphitheatre of vines known as Bailey Vineyard. Planted to Heritage Zinfandel clones in the perilously steep outer “wings” of the semi-circular vineyard, Bailey’s owners are advocates of organic viticulture. Dry farmed and head pruned, the yields are low, developing tiny grapes that resemble small blueberries. While the vineyard is still youthful (8th leaf) the quality of fruit is exceptional (owing to the difficult site and natural vineyard practices). Older vine, westside Shelley Vineyard (40 years old) provided an enhancing 13% to add wisdom to the blend. Picked between September 23rd and October 3rd, the ripe fruit was fermented on native yeast, manually punched down to maximize skin contact with the fermenting juice, and spent 17 months in a combination of French and American oak barrels (26% new). Bold and briary, the young wine blooms in the bowl with a few clockwise swirls to reveal bright raspberry aromatics and the classic cracked white pepper spice. Further vinous contemplation gives one a sense of cedar and cocoa powder in its liquid embrace. If the excitement lasts for more than four hours, seek medical advice. (995 cases)

Zinfandel 2005
ADELAIDA

PASO ROBLES



VINEYARD DETAILS:

AVA: Paso Robles
Vineyards: Bailey and Shelley

HARVEST DATES:

September 23rd – November 21st, 2005

VINTAGE DETAILS:

Varietals: 100% Zinfandel
Cases: 992 cases produced
Release Date: November 1st, 2007
CA Suggested Retail: \$26

TECHNICAL DATA:

Alcohol: 15%
pH: 3.84
TA: 6.4 g/L
Brix: 25°
Fermentation: 14 – 16 days in open top fermenters

COOPERAGE:

Barrel aged 16 months in French and American oak (about 20% new).
Bottled: April 26th, 2007, Unfined, Unfiltered.