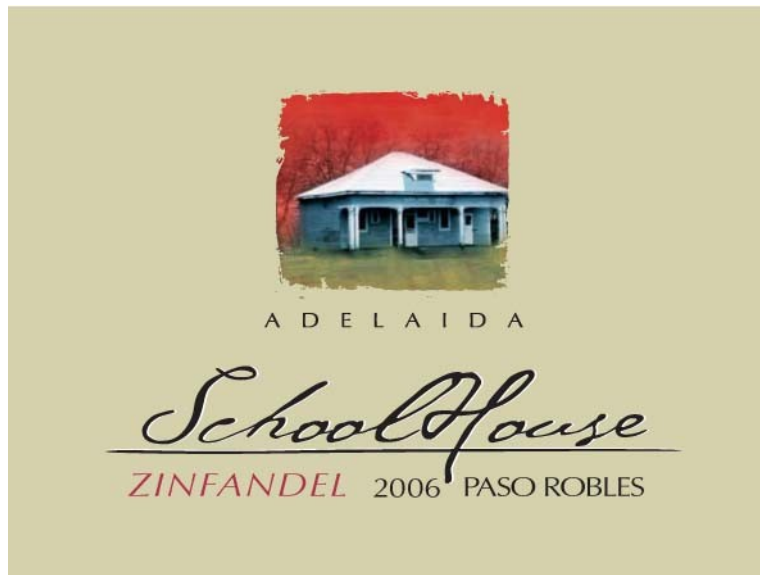


SCHOOLHOUSE ZINFANDEL 2006
Paso Robles

Sourced from two dry farmed vineyards on the west side of Paso Robles; Bailey (organically grown), and our estate Michael's Vineyard (sustainably farmed), the benevolent 2006 vintage offered even ripening and long hang times which heightened fruit aromatics and contributed to an ideal balance of ripeness and natural fruit acidity. The native limestone soils of the Westside bring a complex minerality to the savory fruit character of Zinfandel. The 2006 yield gave 2 ½ tons per acre producing small concentrated berries with thick skins, ideal for the expression of Zinfandel's characteristic briary fruit character.

The sweet nose resembles ripe plums and baking spices with hints of pepper and cayenne. There is a vivid wild berry element in the wine's bright finish, like venturing into a thicket of raspberries intermixed with a bit of chaparral sagebrush. Careful to avoid over-ripeness, the fruit is picked at 25° Brix allowing winemaker Terry Culton's style to show the varietal in a more natural approach. Pick your favorite BBQ or grilled foods to seamlessly match with the quaffable, food friendly nature of Schoolhouse Zin.



VINEYARD DETAILS:

AVA: Paso Robles
Vineyards: Bailey and Michael's Vineyard

HARVEST DATES:

September 13 – October 18, 2006

VINTAGE DETAILS:

Varieties: 100% Zinfandel
Cases: 639 cases produced
Release Date: October 1, 2008
CA Suggested Retail: \$15

TECHNICAL DATA:

Alcohol: 14.5%
pH: 3.89
TA: 6.4 g/L
Brix: 25.1°
Yield: 2.5 tons/acre
Fermentation: open top fermenters;
indigenous yeast

COOPERAGE:

Barrel aged 24 months in 100%
French oak (20% new).
Bottled: April 16th, 2007.