



2005 Estate Grown
White Zinfandel
Russian River Valley

TECHNICALLY

HARVEST DATE:
SEPTEMBER 29, 2005,

pH:
3.24

TOTAL ACIDITY:
.77

ALCOHOL:
12.5%

WINEMAKER:
CECIL DE LOACH

CASES PRODUCED:
1,469 CASES

RELEASE DATE:
AUGUST 2006

SUGGESTED RETAIL PRICE:
\$10

THE VINEYARDS

White Zinfandel with this pedigree does not come along too often. The Zinfandel grapes were grown on Cecil De Loach's Los Amigos Ranch, located in the warmer, northern reaches of the Russian River Valley. Here, the fog still does its job, cooling the vineyards at night, yet the days are a bit warmer, resulting in riper fruit with keen acidity - the right combination for White Zinfandel.

THE WINEMAKING

After crushing and de-stemming, the Zinfandel juice is allowed only very limited skin contact, enough to extract color and its berry flavors. The wine is fermented cold in stainless steel tanks to keep a fresh, crisp, fruit-forward character. The wine was kept less sweet than most White Zinfandels with an eye toward creating a wine meant for drinking with foods.

THE WINE

The salmon colored hue is evocative of summer. The wine's aroma offers up ripe raspberry, red roses and pink grapefruit notes. The prize, however, is in the mouth. Here is a White Zinfandel that delivers structure and refreshing acidity with no cloying features. The strawberry and grapefruit flavors carry just a tingle of sweetness that pairs perfectly with the wine's crispness.