

2007 OLD VINE ZINFANDEL – DRY CREEK VALLEY



HISTORY

First coined by winery founder David Stare in 1986, the phrase “Old Vine” has special meaning to our family. We define an old vine vineyard as being more than 50 years in age. In the case of our Old Vine Zinfandel, the vines for this bottling are more than 85 years in age and in some cases, more than 110 years in age! Old Vine vineyards remain the most prized and historic of all plantings in the Dry Creek Valley.

GROWING SEASON

The 2007 vintage will go down as perhaps one of the finest vintages in the past 20 years. A near perfect set in the vineyard was followed by superb growing conditions in the early and late spring months. The weather remained warm and dry during the growing and harvest seasons, with moderate temperatures, allowing the grapes to achieve full maturity and flavor potential.

WINEMAKER COMMENTS

This vintage of Old Vine Zinfandel displays wonderful aromas of white pepper, cardamom and black cherries. After a few minutes in the glass, additional elements of tobacco, espresso and chocolate begin to shine through. The essence of these old vine vineyards are fully displayed on the palate with succulent fruits such as plum, blueberries, and strawberries. The tannins are smooth and well integrated creating a silky experience, leading to a long and lingering finish.

SUGGESTED CALIFORNIA \$28/bottle

RETAIL PRICE

PRODUCTION	5,555 cases
RELEASE DATE	August 2010
BLEND	82% Zinfandel, 18% Petite Sirah
APPELLATION	Dry Creek Valley
HARVEST DATES	September 1-17, 2007
ALCOHOL	14.49%
BRIX	Average 25.0
FERMENTATION	20 days in fermenters (average) pumped over twice daily during fermentation.
PH	3.73
TA	.55g/100mL
BARREL AGING	18 months in 71% French, 18% American, 11% Hungarian, and 51% new oak
SOILS	Hillside vineyards, mixed gravelly soil. Decomposed granite in certain areas.
VINE AGE	Average age is 85 years
YIELDS	Less than 2 tons per acre

