

~ winemaking offers a conversation with the natural world;
wine speaks to seasons past, the earth, its bounty and its pleasures~

Vintage: 2007

Appellation: Dry Creek

75% Zinfandel

West 34%
Garcia old vine 27%
Teldeschi old vine 14%

11% Carignane

Saini old vine

14% Petite Sirah

Teldeschi & Mounts

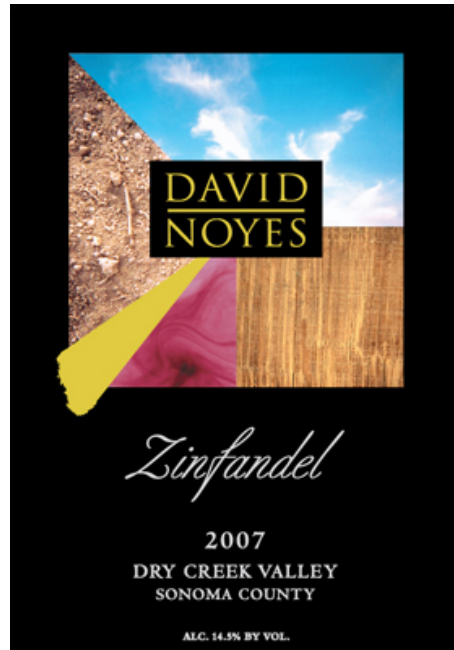
Aging: 17 months, 25% new
US oak

Alcohol: 14.5%

pH: 3.65

TA: 0.61 g/100ml

Bottled: March 2009



Food Pairing: Young zin calls out for roast or barbequed chicken, ribs or a fine charbroiled burger. With age I expect this wine to pair well more with more softly flavored pastas, stews and roasts.

Longevity: 5-15 years

Dry Creek Zinfandel

Nature, sun and vintner's art

Sweetly bound in time

Production: 455 Cases

The best of Dry Creek Zin...blended with petite sirah and old vine carignane...complex aromas of ripe cherries, rose petal, sage and cinnamon. Full-bodied with enough tannin for aging, but rich enough to enjoy immediately...lingering aftertaste of red currant and blackberry jam.

I fell in love with zinfandel over 30 years ago while working at Ridge Vineyards, and especially those wines from Dry Creek vineyards that include petite sirah and carignane. Petite sirah adds depth and tannin, old vine carignane melds the flavors together with a herbal or spicy component. The mix of vineyards and varieties gives both completeness and mystery.

The age of the vines that provided fruit for this wine ranges from 10 to 100 years old, the average age works out to about 50 years. No other grape speaks as eloquently, or exuberantly to California's wine history. Enjoy!