

2009

ZINFANDEL

Technical Data

Varietal: 76% Zinfandel, 18% Petite Sirah, 4% Carignane, 2% Sangiovese

Appellation: Alexander Valley Estate

Aging: 10 months in 20% new European Oak

Production: 1,089 Cases

Alcohol: 14.8%

Bottled: August 17, 2010

Residual Sugar: .3%

Release Date: February 14, 2010

pH: 3.51

Winemaker: Miro Tcholakov

Total Acid: .61g/100ml



Winemaker Notes

The 2009 harvest was my 20th in California! Time definitely flies and I can say with full confidence that I enjoy making wine more than ever. Overall, the 2009 weather pattern was very mild to cool during the summer and the grapes matured nicely at lower sugars, which is always a welcomed change. It was also an opportunity to produce more balanced wines with lower than usual alcohol. The challenge began with a mid-October rain followed by cool days, thus elevating the danger of fungal diseases. Our vineyard team quickly responded by cutting out all of the infected clusters and opening the vine canopies to increase sun exposure and speed up ripening.

Our 2009 Trentadue Zinfandel was made mostly from blocks 304 and 305. The grapes were fermented in several different lots with different yeast and fermentation temperatures as part of an experiment. The wine was aged in 20% new European oak barrels for about 10 months, then it was blended, fined and bottles. At the time of these notes the wine is exuberantly fruity with pronounced dark cherry nose, wild blackberries, pepper and a hint of brown sugar and cinnamon. On the palate the wine is showing its youth as well with lively acidity and long juicy finish. This a a "food friendly" Zin, bright and fruity without overpowering high alcohol and weight.

Cheers! Miro Tcholakov



TRENTADUE
WINERY