



Technical Data

Varietal: 90% Zinfandel
8% Petite Sirah
1% Carignane

Appellation: Alexander Valley

Production: 1479 Cases

Alcohol: 15.2%

Residual Sugar: 0.3%

Total Acid: 0.59g/100ml pH: 3.63

Aging: 15 months in 20% new American and
European Oak, 80% two, three year

Fermentation: Small, open topped fermentors and stainless
steel tanks

Bottled Date: March 2008

Release Date: July 2009

Winemaker: Miro Tcholakov

Awards & Accolades

Double Gold: 2008 California Zin Championship

Gold: 2008 North of The Bay Wine
Competition

Winemaker Notes: After a two year hiatus, our 2005 Sonoma County Zinfandel was produced from fruit grown on our Dry Creek Valley ranch and our Alexander Valley Estate. Following a near perfect spring and early summer, the weather turned cooler and the grape sugars were slow to rise. This led to beautifully mature and ripe berries, which is a good thing, however, all the varieties matured at once, which can prove to be difficult. We picked the Zinfandel quickly over a two night period and once crushed, the juice was placed in small open-top fermentors. Most of the 2005 lots went through extended post fermentation to extend the fruit quality and color. The finished wine is both rich and complex with flavors typical of our Estate fruit. Aromas of cherries, plum and anise lead to layers of blackberry, herbs, cedar and tobacco. The finish is long and sweet with firm tannins that will allow cellaring for 4-6 years. However, please enjoy a bottle this evening.

Cheers !

Miro Tcholakov - Winemaker



Trentadue
WINERY