



**2001 LATE HARVEST ZINFANDEL
DRY CREEK VALLEY**

SUGGESTED CALIFORNIA RETAIL PRICE: \$13.00 / 375ml bottle

PRODUCTION: 500 cases

GRAPES: 100% Zinfandel

APPELLATION: 100% Dry Creek Valley

HARVEST DATE: October 15, 2001

SUGAR AT HARVEST: 26.5% Brix

FERMENTATION: Fermented 45 days at 80° F

BARREL AGING: 16 months in French and American oak

ALCOHOL: 14.5% **TOTAL ACIDITY:** 0.55g/100mL **PH:** 4.10 **RESIDUAL SUGAR:** 2.3%

WINEMAKER COMMENTS:

This is a delicious way to enjoy Zinfandel. With rich aromas and flavors and a lush mouth-feel, this Late Harvest Zinfandel conjures up ripe raspberry and strawberry notes and a hint of spice and mint. It's a perfect wine for the end of the evening with aged cheeses or dark chocolate. Enjoy!