



2006 HERITAGE ZINFANDEL SONOMA COUNTY

GRAPES 88% Zinfandel & 12% Petite Sirah

APPELLATION Sonoma County

HARVEST September 25 – October 11, 2006

FERMENTATION Fermented 18 days at 85°F

BARREL AGING 10 months in American and French oak, 36% new oak

ALCOHOL 14.5%

TOTAL ACIDITY 0.54

PH 3.86

RESIDUAL SUGAR Dry



90 Points

The Wine News

88 Points

Wine Enthusiast Magazine

EXCEPTIONAL

Dan Berger's Vintage Experiences

GOLD MEDAL

Critics Challenge International Wine Competition

WINEMAKER COMMENTS

The 2006 vintage of Heritage Zinfandel begins with a deep and inky purple-red color. At first swirl, up front fruit aromas of wild blackberry and plum are evident along with more subtle layers of white pepper and cardamom spice. On the palate, the flavors are rich and concentrated with additional blackberry characters that mingle with chocolate, allspice, and vanilla. The tannins are firm and supple, creating a balanced mouthfeel that seems to linger on and on. This is an elegant, sophisticated, and polished Zinfandel that displays Sonoma County fruit at its very best.



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