

2006 LATE HARVEST ZINFANDEL – SONOMA COUNTY



HISTORY

The history of Late Harvest wines at Dry Creek Vineyard dates back more than 20 years. Production is generally very small and dependent on weather conditions. However, when produced these wines are full and rich in style showing excellent late harvest characters. Extended vine time allowed our Zinfandel grapes to develop mature characters of blackberry, plum, and dark chocolate.

GROWING SEASON

The 2006 vintage started out very rainy. A long and cool spring followed. During July and August, we experienced two rather extreme heat spikes. The harvest season was excellent. Late harvest conditions were near perfect allowing the fruit to hang on the vine and providing sugar levels high enough to produce outstanding Late Harvest Zinfandel.

WINEMAKER COMMENTS

Deep, rich, and concentrated, this wine presents an inky dark color that is a forerunner of what is to come. Aromas of sweet blackberry, plum, and cassis leap from the glass. On the palate, the wine is dense and chewy with rich flavors of chocolate, espresso, and vanilla undertones. For all of its weight and dimension, this Late Harvest Zinfandel is also very elegant and polished. The finish lingers on and on without being overly cloying or heavy. A spectacular wine from start to finish!



RELEASE DATE	September 18, 2009
BLEND	76% Zinfandel, 24% Petite Sirah
APPELLATION	Sonoma County
HARVEST DATES	October 24, 2006
ALCOHOL	14.4%
BRIX	Average 35.0
FERMENTATION	Tank fermented for 25 days.
PH	3.74
TA	0.79
BARREL AGING	24 months in 100% French oak, 40% new oak
SOILS	Sandy, loam
VINE AGE	20+ years in age
YIELDS	less than 2 tons per acre