

2007 SOMERS RANCH ZINFANDEL – DRY CREEK VALLEY



2006 Vintage

EXCEPTIONAL

Dan Berger's Vintage Experiences

87 Points

Wine Enthusiast Magazine

HIGHLY RECOMMENDED

California Grapevine



HISTORY

Somers Ranch is a well known property located at the Southern tip of the Dry Creek Valley. Most of the ranch has Western facing hillside vineyards which allow for optimum sun exposure. The grapes for this wine come from two adjacent parcels that overlook the ranch. These 20+ year old vines produce rich, flavorful grapes that are balanced and juicy.

GROWING SEASON

The 2007 vintage will go down as perhaps one of the finest vintages in the past 20 years. A near perfect set in the vineyard was followed by superb growing conditions in the early and late spring months. The weather remained warm and dry during the growing and harvest seasons, with moderate temperatures, allowing the grapes to achieve full maturity and flavor potential.

WINEMAKER COMMENTS

The 2007 vintage of Somers Ranch Zinfandel packs a wonderful bouquet of black berries, pepper, clove, cinnamon, and other exotic spices. On the palate, decadent flavors of chocolate, cherry, and espresso are framed fleshy tannins that are smooth and silky. After several minutes in the glass, earthy nuances begin to appear along with a sense of balance and harmony in the wine. The finish lingers on and on with an incredible spicy array of flavors. Simply delicious!

RELEASE DATE	February 1, 2010
BLEND	100% Zinfandel
APPELLATION	Dry Creek Valley
HARVEST DATES	September 5, 2007
ALCOHOL	14.9%
BRIX	Average 25.5
FERMENTATION	Fermented 16 days at 85°F
PH	3.69
TA	.51g/100mL
BARREL AGING	17 months in French, Hungarian, and American oak, 50% new oak
SOILS	Iron rich, reddish soils
VINE AGE	20+ years, Heritage vines
YIELDS	3-4 tons per acre