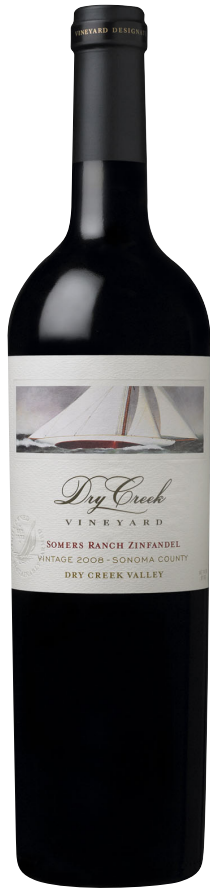


2008 SOMERS RANCH ZINFANDEL – DRY CREEK VALLEY



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 2008 vintage began with heavy rains in November and December. However, by February, Mother Nature had turned off the rain spigot. Several consecutive weeks of frost in March were followed by heavy winds in mid-April, with fires consuming the area in late June. And while, not the most ideal conditions, our winemaking team was able to manage and navigate this very tricky vintage.

WINEMAKER COMMENTS

Somers Ranch provides us with grapes that ultimately produce some of our finest wines, year in and year out. In this vintage, we achieved excellent depth and concentration. The aromas lean toward black cherries and chocolate with an underlying mix of currant and pepper. On the palate, this wine comes together beautifully with excellent length and texture. The fruit builds layer upon layer of flavor framed by tannins that are firm but silky. The finish is long and lingering, providing a mouthwatering backdrop that demands another sip. This is a delicious wine from a stellar Dry Creek Valley vineyard.

RELEASE DATE	February 1, 2011
BLEND	100% Zinfandel
APPELLATION	Dry Creek Valley
HARVEST DATES	September 23, 2008
ALCOHOL	14.6%
BRIX	Average 25.5
FERMENTATION	Fermentation lasted 19 days, peak temperature 87° F.
PH	3.68
TA	.51g/100mL
BARREL AGING	17 months in 50% French, 40% Hungarian, 10% American, 40% new oak
SOILS	Iron rich, reddish soils
VINE AGE	20+ years, Heritage vines
YIELDS	3-4 tons per acre