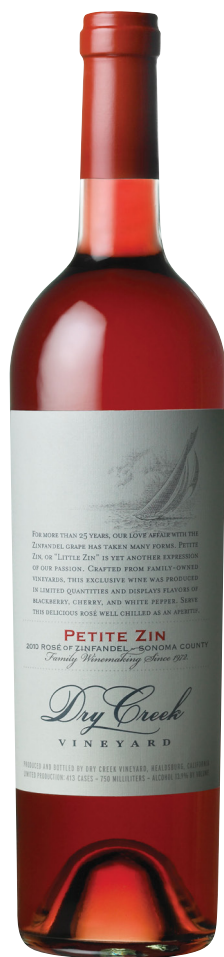


## 2010 PETITE ZIN – SONOMA COUNTY



### HISTORY

This delicious wine was crafted, first and foremost, because of our love of Zinfandel and our desire to drink Zin on warm summer nights. This Rosé received 24 hours of skin contact before the juice was bled off. Additional stainless fermentation and viola! - A terrific summer Rosé for just about any outdoor occasion.

### GROWING SEASON

The 2010 vintage may go down as one of the more difficult, challenging vintages of the last decade. With varied growing conditions, it was incredibly important to stay on top of the vineyard ensuring that the canopy was well managed. Late spring rains, a cool summer and then several heat spikes before and during harvest added to the challenge. However, our winemaking and vineyard team really came through, keeping a cool head and bringing in fruit that achieved full ripeness, flavor and balance.

### WINEMAKER COMMENTS

This delicious Rosé exudes the fine qualities of a Provincial style French Rosé displaying wonderful balance and harmony. Fermented dry, the aromas of ripe strawberry, raspberry and allspice leap from the glass. On the palate, the wine is lively and luscious with excellent depth and balance. The tannins are sophisticated and polished with added notes of vanilla, cherry, and white pepper rounding out the mouth feel. The finish is long and memorable and transports you to a warm summer day in wine country. It's the perfect picnic sipper!



RELEASE DATE	May 2011
APPELLATION	Sonoma County
HARVEST DATES	October 8-16, 2010
ALCOHOL	13.8%
BRIX	27.0
FERMENTATION	Juice drained off skins after 24 hours contact time.
PH	3.48
TA	.62g/100mL
SOILS	Flat benchland vineyards, with some hillside influence
VINE AGE	15 years on average
YIELDS	3-4 tons per acre
RESIDUAL SUGAR	0.50%
AGING POTENTIAL	3-5 years