



2006 Zinfandel, REEVES VINEYARD



Philosophy

John's sister and brother-in-law, Enid and Doug Reeves, own the Reeves Vineyard. There are two varieties grown there – Zinfandel, and Cinsault. Over the years we have gone through a learning process to determine what varieties do well on this slope and the best method of farming it to yield the quality grapes we desire.

Vineyard Source

The Reeves Vineyard is on a western slope adjacent to the winery property with the rows running North to South, giving the vines the benefit of full afternoon sunlight and making this an ideal place for Zinfandel. The first clone in this vineyard is the UC Davis clone available in 1976 when the vineyard was planted. We are now grafting over to another clone from a vineyard that was planted 100 years ago and

no longer exists. The Reeves Vineyard Zinfandel is a blend of the two clones.

2006 Vintage

The growing season was exceptionally good in 2006. We had a warm summer followed by a cooling trend as we moved into September, slowing the ripening process, intensifying fruit flavors and producing beautifully balanced sugars and acids. We had a dry fall with no rainfall during the 2 months we were harvesting.

Tasting Notes

In the glass the wine is dark purple in color with lovely aromas of black pepper, raspberry and cherry. A very full, rich wine with an initial sweetness as the fruit opens with raspberry, blackberry, black cherry, pepper and anise. There are soft tannins that will enable the wine to improve over the next 4-6 years.

- John MacCready, Winemaker

Harvest date	Sept 10
Sugar at Harvest	25.0° Brix
Time in Oak	15 months
Bottling Date	Mrch 2008
Cases Produced	359