



2007 Reeves Vineyard Zinfandel

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. We have found that on this slope that the grapes have a long hang time without developing high sugar so that we can make wines of moderately low alcohol which is a much better food wine than many modern day Zinfandels.



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.

2007 Vintage

2007 started with below average rainfall in the winter followed by an early spring. This caused the vines to bud out early by several weeks. An early bloom of course followed this. One would have predicted a very early harvest with veraison starting the first of August. As it turned out we had almost no hot weather so veraison was only a couple weeks early followed by the first harvest date being the last week of August even for the Sauvignon Blanc grapes which come from Amador County, a much hotter region than El Dorado. This was aged for 11 months in older, neutral oak barrels, preserving much of the fruit character inherent in the grapes

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. It pairs with many Italian dishes as well as Mexican food. Also we must not forget picnic barbecues and hamburgers. There are soft tannins and good acid balance that will enable the wine to improve over the next 4-6 years.

- John MacCready, Winemaker

Harvest Date	Sept 28
Sugar at Harvest	23.9
Bottling Date	Aug 2009
Release Date	January 2010
Cases Produced	230
Alc	13.8%

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