



2007 Zinfandel

PHILOSOPHY

Our first vintage of Zinfandel was in 1977 with grapes purchased from a local vineyard. Since that time we have come a long way with the majority of fruit for our wines coming from our estate vineyards. We are not huge fans of the overly ripe, high alcohol Zinfandels being produced right now so we make ours in a more balanced, elegant, food friendly style.

VINEYARD SOURCE

This Zinfandel offers us flexibility in the blending process of our Reeves Vineyard brand. The grapes for this wine are from the northwest portion of the vineyard slope that does not ripen as evenly or as fully as the southwest portion. It produces a medium bodied wine, perfect for this entry level Zinfandel. This clone of Zinfandel is from the U C Davis selections. We have also been grafting an

old clone onto the Davis clone and planting more acreage to the old clone. Because of the two different microclimates and the two clones we have many blending choices.



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

This is a great Zinfandel especially for the price. Abundant amounts of fruits such as raspberry, black cherry and blackberry jam are balanced with peppery spice and a touch of smoke. It is softer than many of our Zinfandels and has a lovely lingering finish. We enjoy this wine with well-spiced dishes like homemade Enchiladas, Chili or even homemade grilled Pizza and of course any Italian red sauce dishes.

Harvest Date	September 10th
Sugar at Harvest	24.5 brix
Time in Oak	11 months
Bottling Date	August 2008
Cases Produced	341 cases

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