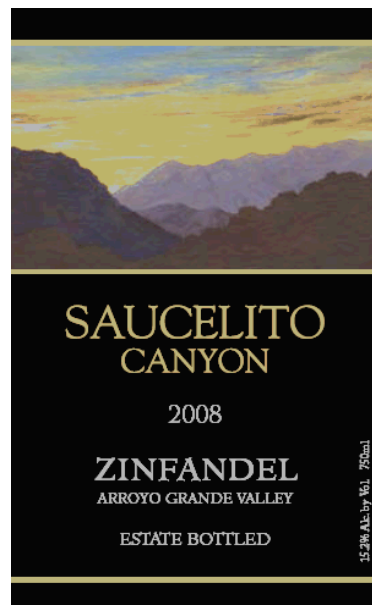


SAUCELITO CANYON

Z I N F A N D E L S I N C E 1 8 8 0

2008 ZINFANDEL ESTATE

Varietal blend: 100% Zinfandel
Vineyard: 100% Saucelito Canyon Estate
Appellation: 100% Arroyo Grande Valley
Harvest dates: 10/4/08
Harvest brix ave: 26
Harvest pH ave: 3.42
Harvest TA ave: 6.67
Cold soak: 3 days
Max fermentation temp: 68
Days to dryness: 10
Residual Sugar: .1%
Alcohol 15.1%
Malolactic fermentation: 100% complete
Cellared: 10 months in 20% new American Oak
Bottling date: 9.17.09
Bottled cases: 624
Release date: February 2010
Retail price: \$30.00



Winemaker's Notes:

The 2008 vintage opens with signature aromas from our historic Zinfandel vines. This classic Saucelito Canyon nose features bright cherry, dried fig & a signature cola-berry aroma, developing further with deep brown baking spices & a hint of vanilla extract. A velvety smooth mouth feel surrounds flavors of raspberry and strawberry jam. Enjoyable yet youthful tannins support a full, rich lingering finish. A true beauty. *Cases Produced 624*

Pairing Suggestions: Pair with candied curried pecans and blue cheese for a festive appetizer or pan roasted apple honey sausages with caramelized onions and Potatoes á la Nancy for a friendly neighborhood dinner