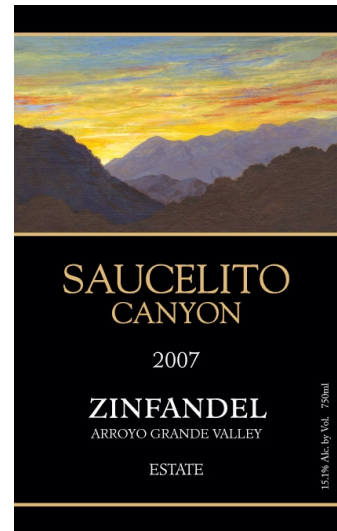


2007 ZINFANDEL ESTATE

Varietal blend: 100% Zinfandel
Vineyard: 100% Saucelito Canyon Estate
Appellation: 100% Arroyo Grande Valley
Harvest dates: 10.11.07, 10.12.07, 10.16.07
Harvest brix ave: 25.4
Harvest pH ave: 3.48
Harvest TA ave: 7.02 g/L
Cold soak: 3 days @ 55°F
Max fermentation temp: 82°F
Days to dryness: 15 days
Residual Sugar: 0.16%
Alcohol: 15.1%
Malolactic fermentation: 100% complete
Cellared: 10 months in 100% oak barrels
New oak: 15% American and Hungarian
Bottling date: 9.11.08
Bottled cases: 645 cases
Release date: February 2009
Retail price: \$28.00



Winemaker's Notes:

Simply put, 2007 was a great year. The weather was, for the most part, consistent and ideal, yields were low, leading to hugely concentrated aromas and increased tannin heaviness, and the resulting wines are stellar. Deep ruby red in color, our 2007 Zinfandel Estate is a fruit explosion of black plum, blackberry, Bing cherry, strawberry fruit leather and a hint of dried apricot. A note of vanilla sugar co-exists nicely with cardamom and red peppercorn spice and the palate has a sweet strawberry-cherry jam note and a touch of citrusy lemon zest. More tannic than usual, these chewy tannins have a seamless balance with the fruit and spice characteristics. There is more depth and concentration in our 2007 Zinfandel Estate than I have seen in the previous 4 vintages I have worked with, yet the wine remains balanced and refined and undeniably Saucelito Canyon. Drink now through 2016.

Wine and Food Pairings:

Pair with couscous with pine nuts and currants, T-bone steak with peppered shoestring fries, smoked mozzarella and chipotle pizza.