



## 2001 MOUNTAIN ZINFANDEL Paso Robles

Vineyard	The 2001 Zinfandel is sourced from the western Paso Robles hillsides in the Santa Lucia Mountains. The vineyard is situated on a steep slope and consists of chalky rocky soils at the top and dark, loamy topsoil over bedrock at the bottom. The upper hillside is low in nutrients with virtually no ability to hold water, and the vines are exposed to cooling winds, factors that restrict yields and result in great concentration of flavors and firm tannins. The lower hillside offers supple fruit and spice components.		
Vintage	The 2001 vintage was a classic growing season in Paso Robles. Mid-spring bud-break, a summer of hot days and cool nights were completed by a warm, dry fall. The grapes were primarily dry-farmed, resulting in an early harvest date and intense concentration in the grapes. The grapes were hand harvested on October 10 and 11 at brix ranging from 24.8 to 26.		
Winemaking	The Zinfandel from the top and bottom of this vineyard were harvested separately and fermented in small open top bins with twice daily punchdowns. The wine was barrel aged for eight months in a combination of seasoned French and American oak. The 2001 Mountain Zinfandel is comprised of 90% upper hillside and 10% lower hillside fruit.		
Tasting Note	This is a meaty, mouth-filling, blackberry-infused wine with backnotes of tar and spice. Alongside the power and firm tannins in the wine, there is a wonderful richness to the fruit that lingers on the palate and finishes beautifully. If you liked "Mighty Joe Young", buy a bottle; if you preferred "King Kong," buy a case. Superb with grilled meats, rich cheeses and bittersweet chocolate desserts.		
Composition	100% Zinfandel		
Analysis	Alcohol—15.8%	pH—3.51	TA (g/100 ml)—.70
Production	370 cases		
Suggested retail	\$22.00		

for additional information:  
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