



# 2007 EOS ESTATE ZINFANDEL

PASO ROBLES · ESTATE BOTTLED

## Winemaker Comments

The 2007 Vintage was a great year filled with unexpected turns in the weather. Starting with light rainfall and slightly cooler temperatures winemakers were beginning to think harvest was going to be low yielding and late. With the heat during August and September being consistent, the early ripening varieties endured the warm days and the cool nights, perfect for ripening grapes. An on-time and balanced harvest created Zinfandel with bright fruit characters and great floral aromatics.

## Wine Notes

**NOSE:** The 2007 Zinfandel aromas fill the senses with the fruit of plum and dark berry pie with graham cracker crust.

**MOUTH:** The aromas carry over onto the palate and are balanced by the acidic fruits of black cherry, raspberry and strawberry.

**FINISH:** This wine finishes out with floral aromatics, subtle hints of oak, dry dusty earth, fresh tobacco that lingers and spices of white pepper and sage.

## Food Pairing Recommendations

A complex Zinfandel that may be paired with roasted duck or suckling pig. Meats, such as these, with a high fat content will stand up to the wine without over-powering it and will help cut through the fatty flavor.

## Technical Notes

VARIETAL .....	85.1% Zinfandel, 14.9% Petite Sirah
HARVEST DATE.....	10/2007
HARVEST BRIX.....	27.1°
RESIDUAL SUGAR.....	.03%
TOTAL ACIDITY.....	0.67g/100ml
PH .....	3.69
FINISHED ALCOHOL.....	15.0%
BARREL REGIME.....	Aged for ten months in 23% new oak barrels
VINEYARD LOCATION.....	74.1% Brothers Ranch, 18.1% El Pomar Vineyards, 4.9% Jan Kris Vineyards, 3.0% Arciero Farms



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