



ESTATE WINERY
PASO ROBLES

2001 ZINFANDEL PORT

ESTATE BOTTLED, PASO ROBLES

WINEMAKER NOTES

The 2001 vintage was stellar for Zinfandel in Paso Robles, and the port crafted from our single-vineyard, original Estate planting, is particularly robust and fruity. A mild summer and long, dry fall allowed for a lengthy ripening season and an extreme concentration of flavors.

With ripe, jammy aromas of cherry and blackberry dominating, spicy notes of anise, sage, pepper and cinnamon add complexity and depth. This full-bodied dessert wine has intense mocha and nutty flavors, leading to a lengthy, balanced finish.

Serve at cellar temperature with a chocolate and raspberry cream torte, or with a black walnut layer cake. Enjoy now or by the summer of 2008, and if you enjoy tawny port, it will develop a pecan-like flavor with 10 to 20 years of aging.

TECHNICAL NOTES

Varietal Composition:	100% Zinfandel
Harvest Date:	October 11, 2001
Harvest Brix:	27.5°
Residual Sugar:	10.0%
Total Acid:	.59 grams/100ml
pH:	3.42
Barrel Regime:	Aged 20 months in neutral oak barrels
Finished Alcohol:	19.4%
Bottling Date:	August 19, 2003
Total Production:	1,458 (6/375ml) cases
Release Date:	September 26, 2003

Steve Felten, Director of Winemaking