



FROSTWATCH *Vineyard & Winery*

Frostwatch 2006 Bennett Valley Zinfandel

Cases produced: 48

Suggested Retail: \$26

Composition: 100% Zinfandel

Harvest Date: Frostwatch – 10/23/06

Brix at Harvest: Frostwatch - 26.8 degrees brix,

Blend TA: 5.9

Blend Ph: 3.8

Alc: 14.8%

Vineyard Sources: Frostwatch Vineyard located in Bennett Valley, one of Sonoma County's newest AVAs. A gap in the surrounding mountains permits cool coastal breezes and fog to pour into the valley on a regular basis throughout the spring and summer. As a result, the appellation is distinguished by its very long growing season, modest yields relative to other areas and full flavored wines with good natural acidity. Frostwatch Vineyard, planted in 1997 is located on a rocky apron beneath Bennett Peak. Despite Bennett Valley's cool temperatures, the lightly cropped half acre Zinfandel block was planted as a homage to one the vineyard owner's favorite California varieties. The budwood came from a selection of old clone Zinfandel (the "Higgins" clone) which traces to Eldorado County in the Sierra Foothills.

Winemaking: Zinfandel is known for uneven ripening thus we began with careful sorting and de-stemming to eliminate excess raisins. The wine was then fermented using indigenous yeast with a six day cold soak and post fermentation extended maceration. Total time on the skins was 21 days. Malolactic fermentation followed the primary fermentation and finished in December of 2006. The wine was aged for 21 months in a combination of new and neutral French oak barrels. Bottled unfiltered mid-summer 2008 and allowed to age until release.

Tasting Notes: Aromas of bright red and black fruits including cherry and plum coupled with light notes of chocolate and toast. The wine is rich and chewy with good mid-palate density. While it flirts with high ripeness, the wine avoids going over the top by maintaining balance and length.

Winemaker: Brett Raven

Ratings: Presently Unrated.

