

TOFANELLI

2008 ZINFANDEL: Absolutely classic. The aromatics of this Zin burst forward, with concentrated fresh boysenberry juice and hints of raspberry sorbet. Sweet pipe tobacco and vanilla scents add complexity. Mouth-coating dark fruits kick in, laced with allspice, clove and a dash of white pepper. On entry the wine is silky and juicy, with firm tannins supporting snappy Zin fruit expression. Ultra long finish. Drink now and through 2021.

Alcohol: 15.5%
Case production: 524
pH: 3.79
Acidity: 6.3 g/L

VINIFICATION

<i>Harvest</i>	<i>handpicked September 5, 9 & 17, 2008</i>
<i>Yeast Addition</i>	<i>none (native wild yeast present on grape skins)</i>
<i>Must Treatment</i>	<i>de-stemmed (no crusher rollers) into open-top fermenters; cold soaked 4 days, manual punch downs twice daily; pressed to barrel</i>
<i>Barrels</i>	<i>25% new French oak; 75% 2-4 year old French oak</i>
<i>Barrel Aging</i>	<i>22 months, racked two times</i>
<i>Final Blend</i>	<i>5% Estate Grenache and 4% Estate Petite Sirah added</i>
<i>Bottling Date</i>	<i>August 17, 2010</i>

THE VINEYARD

<i>Location</i>	<i>Dunaweal Lane, 1 mile south of Calistoga, Napa Valley</i>
<i>Acreage</i>	<i>26</i>
<i>Soil Type</i>	<i>Bale Series, Gravelly Loam</i>
<i>Vine Style</i>	<i>Head trained (Gobelet)</i>
<i>Rootstock</i>	<i>St. George, 1103 Paulsen, 110 Rupestris</i>
<i>Irrigation</i>	<i>None - dry farmed</i>
<i>Philosophy</i>	<i>Organic</i>