

TOFANELLI

FAMILY VINEYARD

2007 ZINFANDEL: This is a serious wine from very old vines, showing a polished balance with rich and flavorful layers of dark fruit. Seductive aromas of chocolate, black plum and raspberry-filled candy lead to pure flavors of blackberry, plum and currant that flow in waves on the palate. Mineral notes of pencil lead, stone and wild spices add to the whole. The wine finishes long and savory.

Age for 7 to 12 years - Pairs nicely with well-ripened hard cheeses such as French Cantal.

Alcohol: 15.4% - Case production: 616

VINIFICATION

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| <i>Harvest</i> | <i>handpicked September 6 & 18, 2007</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>20% new French oak; 80% 2-4 year old French oak</i> |
| <i>Barrel Aging</i> | <i>20 months, racked three times, no fining or filtration</i> |
| <i>Final Blend</i> | <i>12% Estate Petite Sirah added</i> |
| <i>Bottling Date</i> | <i>May 3, 2009</i> |

THE VINEYARD

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| <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> |