



2008 Vintage Notes

Already our fourth vintage!! OK, the antithesis of an Old Vine, but if this fruit quality is any indication, I hope I'm around to see what these vines will be doing once they are 30 years plus. We are farming this vineyard so that they indeed will be here long after we are gone!

We have two types of vine training on our Zinfandel – the traditional “Head-Trained” as well as “Trellised”. The head trained vines were branched out enough to provide a nice canopy of shade and filtered light to the loose bunches naturally. The trellised vines required a bit more work to insure the clusters hung freely, not touching their neighbor and enough leaf cover to prevent sunburn. Through diligent crop and canopy management we were able to duplicate the perfect balance of light and shade needed.

Four field selections, Mendocino, Pichetti, Hearts Desire and Monte Rosso, add to the complexity of this wine. They each have different attributes but all show beautiful Amador spice that accentuates the bright blackberry Shake Ridge fruit. And then we add in the chocolate ‘backbone’ of our Shake Ridge Petite Sirah for structure.

We co-ferment varying amounts of each selection in small open top bins, encourage different fermentation regimes, introduce the merits of various oak barrels – this Zinfandel does indeed have personality. Balance and elegant structure is layered with wild blackberry fruit and spices. Yum!

The Details

Selections: Monte Rosso, Mendocino, Pichetti

Hearts Desire, 24% Petite Sirah

Rootstocks: St. George and 110R

Vineyard Planted: 2003

Vine Spacing: 5' x 8'

Harvest Date: Zin on Sept 22

Petite Sirah Oct 1 & 10

Yield: Zinfandel 2.0 tons per acre

Petite Sirah 2.7 tons/acre

Fermentation: Open top, 1 ton lots

Aging: 10 months French Oak, 25% new

Bottled: August 24, 2009

Alcohol: 14.6%

Acidity: 5.8 g/l

pH: 3.7

Retail: \$28 per bottle

Production: 241 cases

Release Date: March 2014