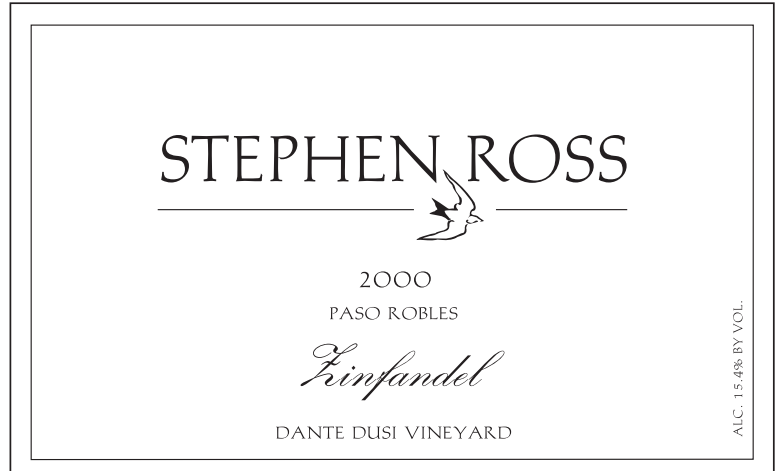


2000

PASO ROBLES

ZINFANDEL

DANTE DUSI VINEYARD



- Harvested by hand on September 7, 2000
- Juice analysis; 26.0 °Brix, 7.1 g/l T.A., 3.43 pH
- 100% Destemmed, and crushed into an open top 5 ton fermentation tank
- 13 Day *Cuvaison*/Skin contact;
  - 3 Day Cold Soak @ 50 °F
  - 10 Day Fermentation, punched down 4 times per day, peak temperature 85 °F
- Aged in French oak barrels 16 months - 30% new French oak, *Taransaud and Radoux*, and 70% once- and twice-used barrels
- Clarified by racking two times and a light filtration prior to bottling
- Wine analysis; 15.4% alcohol, 6.0 T.A., 3.57 pH
- Bottled on January 18, 2002

Planted in 1945, the vines are head trained and dry farmed on well-drained gravelly soil. The 2000 growing season was moderate to warm with the harvest commencing early in September. Crop yields were very low around 2 tons per acre resulting in a very concentrated wine. The winemaking style focuses on balance, fruit flavors, moderate French oak, and a ripe but restrained alcohol level. The aromas and flavors are true to the variety, raspberry and spicy black pepper.

270 cases produced.