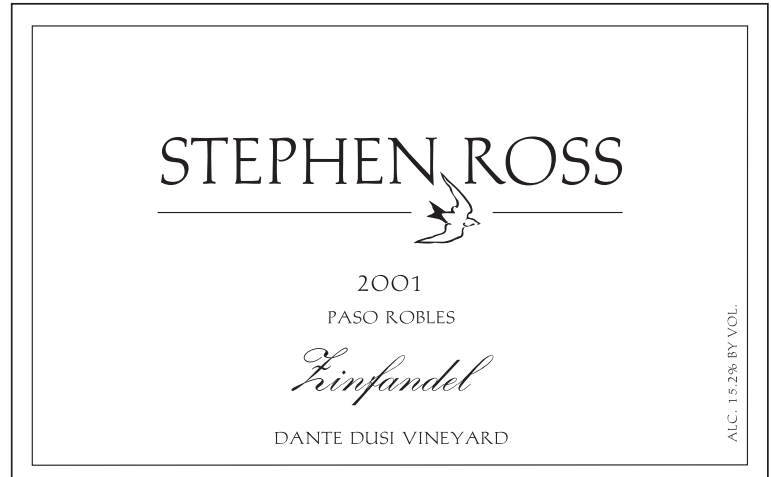


2001

PASO ROBLES

ZINFANDEL

DANTE DUSI VINEYARD



- Harvested by hand on September 3, 2001
- Juice analysis; 25.4°Brix, 6.8 g/l T.A., 3.38 pH
- 100% Destemmed, and crushed into an open top 3 ton fermentation tank
- 14 Day *Cuvaison*/Skin contact;
  - 4 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; 15.2% alcohol, 6.2 T.A., 3.64 pH
- Bottled on April 2, 2003

Dante Dusi Vineyard was planted in 1945. The vines are head trained and dry farmed on well-drained gravelly soil. The 2001 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. This is a brilliant, dark ruby and garnet colored Zinfandel with forward red raspberry, cassis, cardamom, rose petal and sweet pea aromas. Not a bashful wine, it has plenty of tannins, yet it is fairly low in acid giving the wine a richness and balance that supports the red fruit flavors. Full and lush, this is a fruit forward style of Zinfandel. .

275 cases produced.