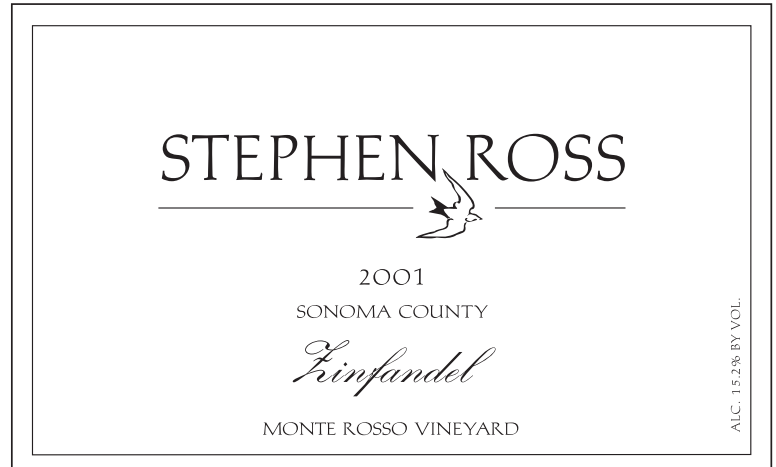


2001

SONOMA COUNTY

ZINFANDEL

MONTE ROSSO VINEYARD



- Harvested by hand on September 5, 2001
- Juice analysis; 25.6° Brix, 8.44 g/l T.A., 3.40 pH
- 100% destemmed, and crushed into a five-ton open-top tank
- 16 day *cuvaison*/skin contact;
  - 6 day cold soak @ 50°F
  - 10 day fermentation, punched down 3 times per day, peak temperature 86°F
- Aged in French oak barrels 16 months - 30% new French oak; *François Frères, Taransaud* and *Radoux*, and 70% once and twice used barrels
- Clarified by racking three times
- Wine analysis; 15.2% alcohol, 6.6 T.A., 3.71 pH
- Bottled non-filtered on April 2, 2003

The Monte Rosso Vineyard Zinfandel vines were planted in 1885. The parcel where the *Stephen Ross* Zinfandel was grown has grand old vines looking more like small fruit trees with massive trunks. The vineyard has been managed and owned by the Louis Martini family since 1936. Crop yields were low in 2001 – around 1.5 ton per acre – and the growing season was moderate and warm. Harvest took place early in the morning, and the grapes were transported to the winery in a refrigerated truck. This is the fifth year of producing a Monte Rosso Zinfandel at *Stephen Ross* and this one is perhaps the best in terms of overall quality. From the moment the wine is poured into a glass, its deep dark purplish black color makes it apparent that this wine is concentrated. It is a classic example of ripe, elegant, stylish Zinfandel. The fruit characteristics are reminiscent of blueberries and blackberries with spicy cardamom and allspice notes. This is a seductive, lush wine on the palate. It has silky textures, ample soft tannins, low acidity and lingering blue fruit flavors.

325 cases produced.