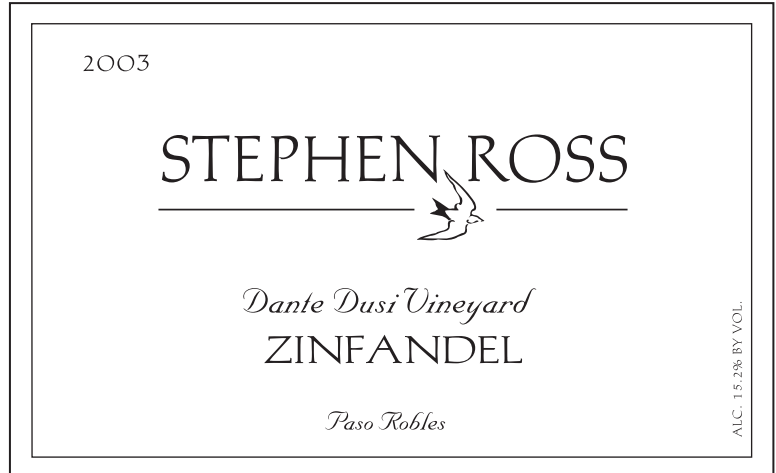


2003

DANTE DUSI VINEYARD

ZINFANDEL

PASO ROBLES



- Harvested by hand on September 27, 2003
- Juice analysis; 27.1 °Brix, 6.3 g/1 T.A., 3.52 pH
- 100% Destemmed, and crushed into an open top 5-ton fermentation tank
- 10 Day *Cuvaison*/Skin contact;
 - 4 Day Cold Soak @ 50 °F
 - 6 Day Fermentation, punched down 3 times per day, peak temperature 88 °F
- Aged in French oak barrels 16 months - 28% new French oak, *François Frères, Sirugue, Taransaud* and 72% once- and twice-used barrels
- Clarified by racking two times prior to bottling
- Wine analysis; 15.2% alcohol, 5.8 T.A., 3.74 pH
- Bottled non-filtered on April 11, 2005

Dante Dusi Vineyard was planted in 1945; the vines are head trained and dry farmed on well-drained gravelly soil. Located on the north side of Templeton, the vineyard is situated in the “Templeton Gap” which is a relatively cool part of Paso Robles. Although the vineyard is only 30 miles inland from the Pacific Ocean, the climate is quite warm as the cool breezes from the ocean do not reach the vineyard until very late in the day. However, summer night time temperatures typically go down to 50 °F. When comparing degree days, 2003 was the warmest year in the recent past at 3500 degree days. It was not unusual to be out in the vineyard during September with temperatures near 100 °F. Yields from the vineyard were low at about 1.5 tons per acre, and that led to wines with very concentrated flavors and fairly high sugars.

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 cranberry, cardamom, and dried rose petal aromas. It is fairly soft and smooth with a richness and balance that supports the red fruit flavors. Elegant and delicious, this wine matches well with hearty meals.

408 cases produced.