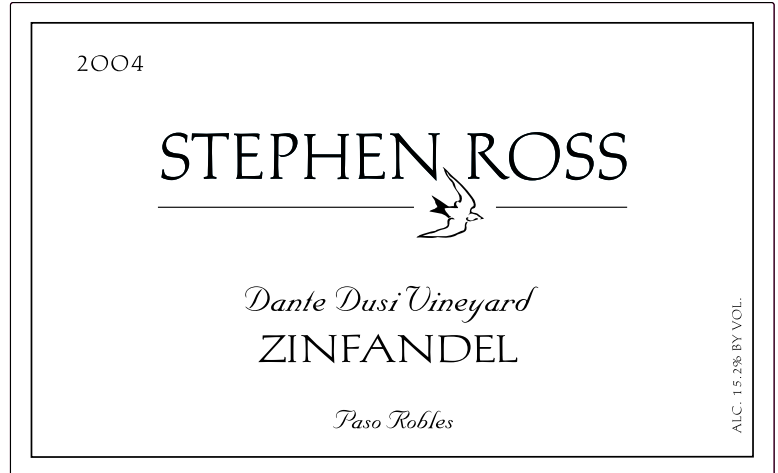


2004

DANTE DUSI VINEYARD

ZINFANDEL

PASO ROBLES



- Harvested by hand on September 6, 2004
- Juice analysis; 26.3 °Brix, 7.4 g/l T.A., 3.35 pH
- 100% Destemmed, and crushed into an open top 5-ton fermentation tank
- 13 Day Cuvaison/Skin contact; 5 Day Cold Soak @ 50 °F,
8 Day Fermentation,
punched down 3 times per day, peak temperature 80 °F
- Aged in French oak barrels 16 months - 20% new French oak, François Frères, Sirugue, Taransaud and 80%
once- and twice-used barrels
- Clarified by racking two times prior to bottling
- Wine analysis; 15.2% alcohol, 5.9 T.A., 3.73 pH
- Bottled non-filtered on December 15, 2005

Dante Dusi Vineyard was planted in 1945 and 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 cooler 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. The 2004 season was generally cool and moderate, with warm weather in early September. Yields from the vineyard were low at about 1.5 tons per acre, and that lead 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, cardamon, 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.

422 cases produced