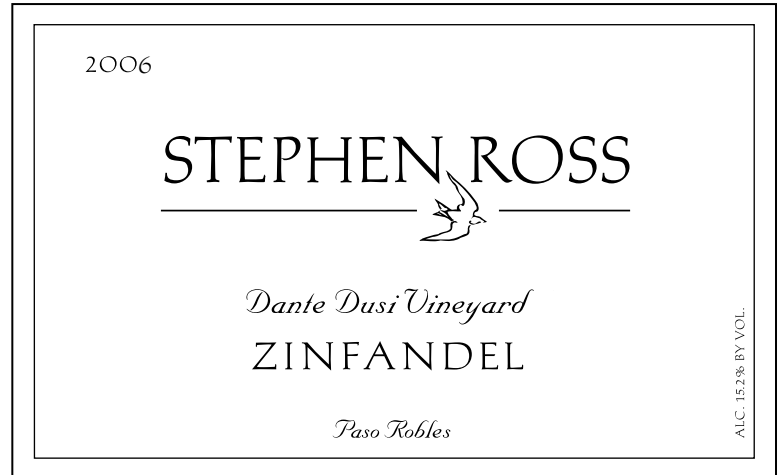


2006

DANTE DUSI VINEYARD

ZINFANDEL

PASO ROBLES



- Harvested by hand on September 19, 2006
- Juice analysis; 24.8 °Brix, 6.82 g/l T.A., 3.52 pH
- 100% Destemmed, and crushed into a top 10-ton stainless steel fermentation tank
- 16 Day *cuvaison*/Skin contact;
  - 8 Day Cold Soak @ 59 °F
  - 8 Day Fermentation, punched down 3 times per day, peak temperature 84 °F
- Aged in French oak barrels 13 months - 20% new French oak, *François Frères, Sirugue, Taransaud* and 80% once- and twice-used barrels
- Clarified by racking three times prior to bottling
- Wine analysis; 15.2% alcohol, 6.10 T.A., 3.72 pH
- Bottled non-filtered on December 5, 2007

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 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 nighttime temperatures typically go down to 55 °F. The 2006 season was very cool and the harvest was late, providing good hang-time for ripening. Yields from the vineyard were low at about 2 tons per acre, and that lead to wines with concentrated ripe flavors.

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 floral notes, cranberry-raspberry fruit aromas, accented by caramel, black pepper, cloves, and pleasant oak spice notes. It is rich and robust with moderate tannins and an elegant nature.

483 cases produced.