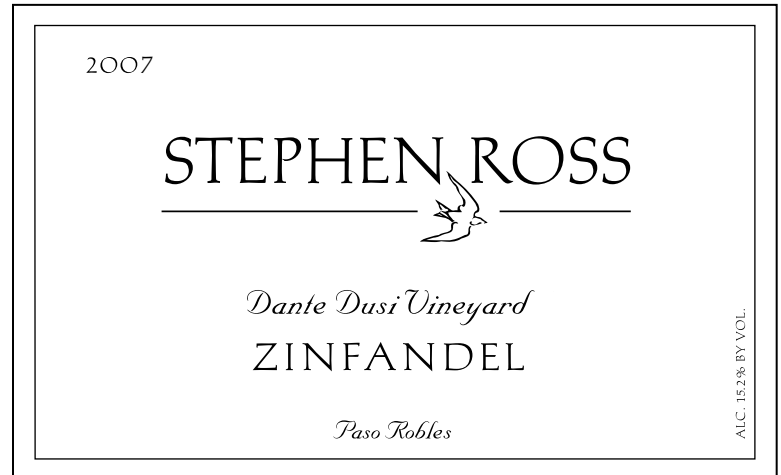


2007

DANTE DUSI VINEYARD

ZINFANDEL

PASO ROBLES



- Harvested by hand on September 9, 2007
- Juice analysis; 25.7 °Brix, 6.82 g/l T.A., 3.51 pH
- 100% Destemmed, and crushed into a top 10-ton stainless steel fermentation tank
- 15 Day *cuvaison*/Skin contact;
  - 9 Day Cold Soak @ 59 °F
  - 6 Day Fermentation, punched down 3 times per day, peak temperature 81 °F
- Aged in French oak barrels 18 months - 20% new French oak, *François Frères, Sirugue, Taransaud* and 80% once- and twice-used barrels
- Clarified by racking three times and a light filtration prior to bottling
- Wine analysis; 15.2% alcohol, 6.15 g/l T.A., 3.54 pH
- Bottled on April 9, 2009

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 daytime temperatures are typically 85 - 95 °F as the cool breezes from the ocean do not reach the vineyard until late in the day, when the nighttime temperatures typically drop to 55 °F.

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 – what one would expect from a Pinot Noir producer.

This is a brilliant, dark ruby, garnet colored Zinfandel with spicy red-berry, cranberry, and cedar aromas. It is an elegant style of Zinfandel with fine soft tannins and creamy textures. On the palate the wine finishes with red-berry flavors, allspice and anise notes.

285 cases produced