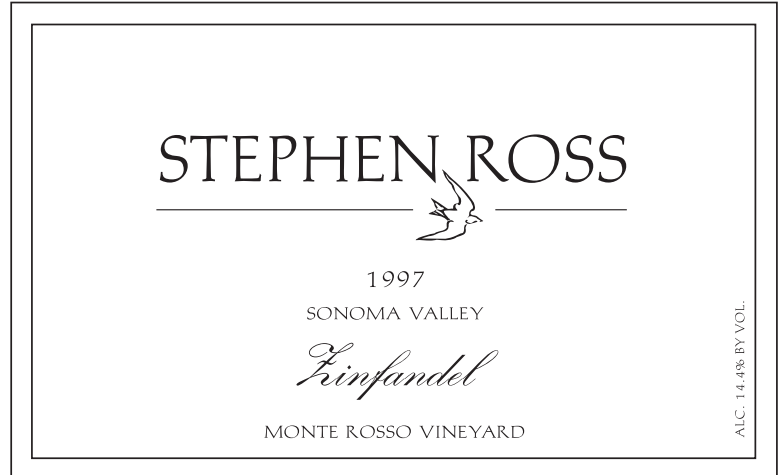


1997

SONOMA VALLEY

ZINFANDEL

MONTE ROSSO VINEYARD



- Harvested by Hand on August 30, 1997
- 100% Destemmed, and Crushed into Small 1.5 ton (4' by 4') Fermentation Tanks
- 10 Day *Cuvaison*/Skin contact;
  - 4 Day Cold Soak @ 50° F
  - 4 Day Fermentation, punched down 4 times per day, peak temperature 85° F
  - 2 Day Post Fermentation and Settling
- Aged in French Oak Barrels, Tonnellerie Taransaud, 33% new, 67% once-used
- Racked three times for clarity, fined with one quarter egg white per barrel
- Bottled unfiltered on September 1, 1998.

The Monte Rosso Vineyard Zinfandel vines were planted in 1885. The parcel where the Stephen Ross Zinfandel is grown has grand old vines looking more like small fruit trees with massive trunks. The vineyard is cared for by the Louis Martini family who has owned it since 1936. The grapes were picked with excellent maturity throughout the clusters, and ample sugar to yield a robust table wine with 14.4% alcohol and no residual sugar. The wine has aromas of blackberries and cracked black pepper, and is truly a superb food wine with good balance of acid, tannin, and alcohol.

195 cases produced.