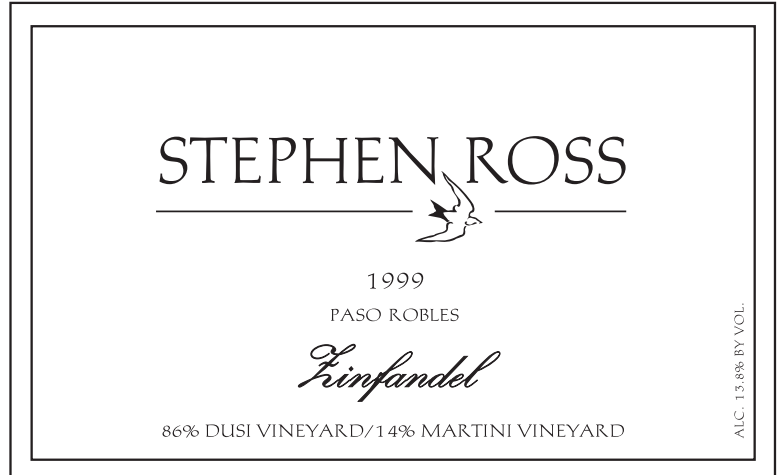


1999

PASO ROBLES

ZINFANDEL

DUSI VINEYARD



- Harvested by hand on September 30, 1999
- Juice analysis; 25.0° Brix, 10.7 g/l T.A., 3.44 pH
- 100% Destemmed and crushed into small 1.5 ton (4' by 4') fermentation tanks
- 20 Day *Cuvaison*/Skin contact;
 - 3 Day cold soak @ 50°F
 - 9 Day fermentation, punched down 4 times per day, peak temperature 85° F
 - 8 Day post fermentation and settling
- Aged in French oak barrels 16 months - 30% new French oak, *François Frères*, *Taransaud* and *Radoux*, and 70% once- and twice-used barrels
- Clarified by racking two times and a light filtration prior to bottling
- Wine analysis; 13.8% alcohol, 8.0 T.A., 3.57 pH
- Bottled on February 15, 2001

This is the first Dante Dusi Zinfandel from *Stephen Ross*. Planted in 1945, the vines are dry farmed on well-drained gravelly soil. The 1999 growing season was cool and very long with the harvest commencing late in September. Crop yields were significantly lower this year resulting in a very concentrated wine. The winemaking style focuses on balance, fruit flavors, moderate French oak, and a ripe but restrained alcohol level. An addition of 14% Napa Valley Petite Sirah fills out the body and structure of this wine. The flavor is reminiscent of raspberry and spicy black pepper.

257 cases produced.