



2006
Morisoli Vineyard Zinfandel
Rutherford, Napa Valley

Harvest Dates: 9/28, 9/29, 10/11 & 10/27
Grape Source: Morisoli Vineyard
Blend: 87% Zinfandel, 13% combination of Petite Sirah, Black Empress, Grand Noir, Muscat Hamburg, Alicante Bouschet, Napa Gamay, Carignane and Syrah
Harvest Brix: 25.8°, 27.3°, 25.8°, 30.1°
Maceration: 16 days native-yeast fermentation
Aging: 10½ months in American oak (25% new)
pH: 3.78
TA: 0.65 g/100mL
Alcohol: 15.2%
Production: 1,925 cases 750 ml & 200 cases 375ml
Release Date: September 2008

Tasting Notes:

The 2006 Morisoli Zinfandel is always a favorite of the house and this year is no different. The old vines, volcanic soil, Rutherford Bench terroir and field blend always create a truly distinctive Zinfandel. Dark ruby colored, it has inviting aromas of wild berries, mocha, dried herbs and hints of bacon and strawberry preserves. On the palate, flavors of raspberries, blackberries, cola, plum compote and toffee lead to a pleasingly lush texture. This wine shows layers of gorgeous fruit with a deep, underlying complexity that is so characteristic of this vineyard.

This wine is extremely food friendly. Try it with a peppered steak, osso buco, rich tomato dishes, pasta or a selection of cheeses.

This wine will cellar nicely for a good 7 to 12 years.