



**MAZZOCCO**  
S O N O M A

**2004 ZINFANDEL**  
*Home Ranch*  
Dry Creek Valley

Traces of black cherries, clove and strawberry jam aromas tantalize the nose while a slightly sweet mouth entry reminiscent of figs, dates and brown sugar coat the palate. This Estate Zinfandel does not disappoint – having a robust tannin structure accented with hints of cinnamon and spice.

**TECHNICAL DATA**

**VINEYARD DETAILS**

*Soil profile:* Composed primarily of gravelly loam & Suther loam  
*Aspect:* Southwestern  
*Elevation:* 225 feet  
*Year Planted:* 2000  
*Clone:* Old-vine Mazzoni field selection  
*Rootstock:* 1103  
*Trellis:* VSP

**HARVEST** October 26, 2004

**FERMENTATION** The grapes were hand-harvested and fermented in stainless steel tanks. The resulting wine was aged for 22 months in French and American oak barrels.

**COMPOSITION** 96% Zinfandel & 4% Petite Sirah

**ANALYSES**

pH	3.75
Acidity	.70 grams/100 ml
Alcohol	16.2%
Sugar	.21%

**PRODUCTION** 286 cases

**CELLARING** Recommended cellaring time 0 to 4 years  
Optimal storage temperature 55-60 F (13-16 C)