



MAZZOCCO
S O N O M A

2004 ZINFANDEL
Quinn Vineyard
Dry Creek Valley

Raspberry jam aromas accented with spicy pepper delight your senses while a dense core composed of cassis and cacao with lush tannins frame this Dry Creek Zinfandel. The finish is accented with spicy flavors of cayenne, cinnamon and clove with a smidgen of French oak.

TECHNICAL DATA

VINEYARD DETAILS

Soil profile: Composed primarily of well-drained, weak, clay/loam soil
Aspect: Southwestern
Elevation: 275 feet
Year Planted: 2000
Clone: Cuneo & Saini old-vine field selection
Rootstock: St. George
Trellis: VSP

HARVEST October 17, 2004

FERMENTATION The grapes were hand-harvested and the juice was fermented in stainless steel tanks and pressed at dryness. The wine was then aged for 22 months in French and American oak barrels.

COMPOSITION 100% Zinfandel

ANALYSES

pH	3.81
Acidity	.65 grams/100 ml
Alcohol	15%
Sugar	.15%

PRODUCTION 433 cases

CELLARING Recommended cellaring time 1 to 4 years
Optimal storage temperature 55-60 F (13-16 C)