



MAZZOCCO

S O N O M A

2005 ZINFANDEL RESERVE WEST DRY CREEK Dry Creek Valley

A divine Zinfandel exuding jammy flavors of lychee, blueberry and rose in the nose leading to a densely structured, well defined body. The tannins and super-ripe fruit meld seamlessly, finishing with chocolate truffle, vanilla bean and spice reminiscent of Habanero peppers.

TECHNICAL DATA

VINEYARD DETAILS

Soil profile: Located at the base of the Bradford Mountain, the unusually deep hillside topsoil consisting of alluvial and volcanic composite allows the vines a slow, even rate of maturity despite the warm, southwestern exposure.

Aspect: Southwestern

Elevation: 600 feet

Year Planted: 1996

Clone: Frei Ranch Century

Rootstock: 110R

Trellis: Head-trained

HARVEST October 21, 2005

FERMENTATION The grapes were hand-harvested and fermented with native yeast in stainless steel tanks. The resulting wine was aged for 18 months in French oak barrels and bottled unfined.

COMPOSITION 97% Zinfandel & 3% Petite Sirah

ANALYSES

pH	3.47
Acidity	.63 grams/100 ml
Alcohol	16.5%
Sugar	.19%

PRODUCTION 200 cases

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