



**MAZZOCCO**  
S O N O M A

**2005 ZINFANDEL**  
*RESERVE*  
*MAPLE*  
Dry Creek Valley

Fruitalicious! Rich and dense, with violets, cherry blossoms and mocha essence that tantalize the nose while pure silky-textured plum and currant jam dominate the palate. This full-bodied Zinfandel finishes with cassis, vanilla bean and hints of spice.

**TECHNICAL DATA**

**VINEYARD DETAILS**

*Soil profile:* Located on the Dry Creek Valley bench-land, this head-trained and dry-farmed vineyard has deep clay/loam, well drained and moderately fertile, rocky soils.

*Aspect:* Southwestern

*Elevation:* 350 feet

*Year Planted:* 1989

*Clone:* Weise

*Rootstock:* Saint George

*Trellis:* Head-trained

**HARVEST** October 3, 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	3.59
Acidity	.61 grams/100 ml
Alcohol	16.8%
Sugar	.19%

**PRODUCTION** 75 cases

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