



MAZZOCCO
S O N O M A

2005 ZINFANDEL
RESERVE
PONY
Dry Creek Valley

Seamless, elegant and yet remarkably expressive. This Zinfandel of uncommon balance plays its ripe cherry, mulberry and currant jam against wisps of cacao, clove and white pepper, all mingling harmoniously on the long, refined finish.

TECHNICAL DATA

VINEYARD DETAILS

Soil profile: Located on the Dry Creek Valley bench-land, this vineyard has deep clay/loam, well drained and moderately fertile, rocky soils.
Aspect: Southwestern
Elevation: 350 feet
Year Planted: 2002
Clone: PR-11
Rootstock: 3P#1
Trellis: VSP

HARVEST October 18, 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 94% Zinfandel & 6% Petite Sirah

ANALYSES

pH	3.43
Acidity	.66 grams/100 ml
Alcohol	16.2%
Sugar	.18%

PRODUCTION 75 cases

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