



MAZZOCCO
S O N O M A

2005 ZINFANDEL
RESERVE
SMITH ORCHARD
Dry Creek Valley

Bright, round and spicy. A wonderful mouthful of cherry, blackberry and floral flavors persist on the finish with dabs of molasses and cayenne pepper to add interest. The tannins are plump and plush ending with hints of vanilla, rhubarb pie and a smidgen of mocha.

TECHNICAL DATA

VINEYARD DETAILS

Soil profile: Shallow iron-rich soils consisting of alluvial and volcanic composite allows the vines a slow, even rate of maturity.
Aspect: Southwestern
Elevation: 2400 feet
Year Planted: 1998
Clone: Frei Ranch Century
Rootstock: 110R
Trellis: VSP

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 unfinned.

COMPOSITION 98% Zinfandel & 2% Petite Sirah

ANALYSES

pH	3.52
Acidity	.62 grams/100 ml
Alcohol	16.1%
Sugar	.17%

PRODUCTION 200 cases

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