



2007

MORISOLI VINEYARD ZINFANDEL  
RUTHERFORD · NAPA VALLEY

Harvest Dates: 9/7, 9/11, 9/26 & 10/14  
Grape Source: Morisoli Vineyard  
Blend: 87% Zinfandel, 13% combination of Alicante Bouschet, Carignane, Durif, Grand Noir, Muscat Hamburg, Négrette, Syrah, and Valdiguié.  
Harvest Brix: 25.0°, 24.0°, 25.4° and 26.0°  
Maceration: 16 day native-yeast fermentation  
Aging: 10½ months in American oak (25% new)  
pH: 3.79  
TA: 0.67 g/100mL  
Alcohol: 14.4%  
Production: 2,231 cases (12 pack – 750mL)  
Release Date: June 2010

Tasting Notes:

We have been making Zinfandel from the Morisoli Vineyard since 1985 and have been the only producer working with these grapes since 1988. The old vines, volcanic soil, Rutherford Bench terroir, and field blend always create a truly distinctive Zinfandel.

The 2007 vintage is dark ruby colored, with aromas of perfectly ripe berries, sweet oak, and cinnamon. On the palate, flavors of raspberries, vanilla, smoked bacon, and coffee lead to a pleasingly lush texture. This wine shows layers of gorgeous fruit with a deep, underlying complexity that is so characteristic of this vineyard.

This wine is extremely food friendly. Try it with a peppered steak, osso buco, rich tomato dishes, pasta, or a selection of cheeses.

This wine will cellar nicely for a good 7 to 12 years.

