

THE TERRACES 2005 NAPA VALLEY ZINFANDEL

WINEMAKING NOTES

VINEYARD:	QUARRY VINEYARDS. THE PRIMARY ZINFANDEL BLOCK IS BETWEEN 300 AND 400 FOOT ELEVATION IN THE EASTERN FOOTHILLS OF RUTHERFORD. THE VOLCANIC "TUFFA" SOIL AND THE "WERLE" CLONE FIRST PLANTED ON THE SITE IN THE 1880'S PRODUCE LOW YIELDS (<2.0 TONS/ACRE) OF INTENSELY FLAVORED SMALL CLUSTERS.
HARVEST:	OCTOBER 4 – OCTOBER 30 (4 LOTS) Brix: 26.9 – 28.5 TA: .57 – .64 g/100mL PH: 3.49 – 4.08
FERMENTATION:	YEAST: BM45, D254, EC1118 Cold soaked for 48 to 96 hours HAND PUNCH DOWNS IN SMALL, OPEN TOP FERMENTATION TANKS MLB (VINIFLORA OENOS) AT 0 Brix
AGEING:	18 MONTHS FRENCH (30%) AND AMERICAN OAK (70%), 35% NEW.
BOTTLING:	April 2007 ALC: 15.5 % TA: .61 g/100mL PH: 3.84
BLEND:	93% ZINFANDEL, 6% PETITE SIRAH, 1% CABERNET SAUVIGNON
PRODUCTION:	740 CASES
RELEASE DATE:	July 2007
SUGGESTED RETAIL:	\$28.00