

*~ winemaking offers a conversation with the natural world;  
wine speaks to seasons past, the earth, its bounty and its pleasures~*

Vintage: 2006

Appellation: Dry Creek

80% Zinfandel

West 34%

Garcia old vine 24%

Teldeschi old vine 22%

13% Carignane

Saini old vine

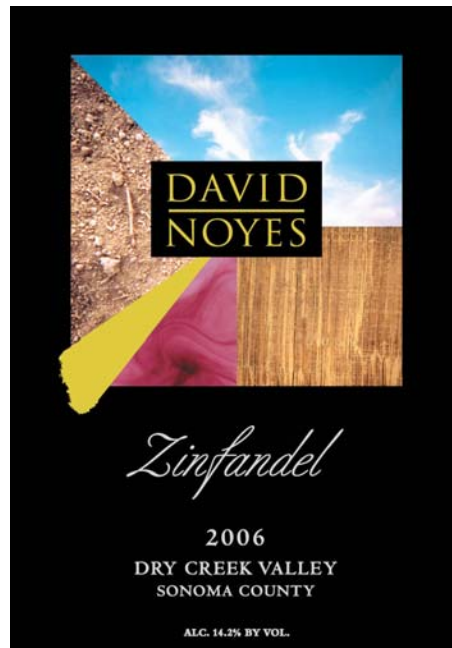
7% Petite Sirah

Teldeschi

Aging: 14 months, 25% new  
US oak

Bottled: November 2007

Released: March 2008



Food Pairing: I love young zin with a simple roast chicken flavored with rosemary and garlic; this wine pairs well with anything from the grill, or a rich pasta sauces.

Longevity: 5-10 years

*Dry Creek Zinfandel  
Nature, sun and vintner's art  
Sweetly bound in time*

Production: 455 Cases

The best of Dry Creek Zin...blended with petite sirah and old vine carignane...complex aromas of ripe cherries, rose petal, tobacco and cinnamon. Full-bodied with enough tannin for aging, but rich enough to enjoy immediately...lingering aftertaste of red currant jam.

I fell in love with zinfandel over 30 years ago while working at Ridge Vineyards, and especially those wines from Dry Creek vineyards that include petite sirah and carignane. Petite sirah adds depth and tannin, old vine carignane melds the flavors together with a herbal or spicy component. The mix of vineyards and varieties gives both completeness and mystery.

The age of the vines that provided fruit for this wine ranges from 10 to 100 years old, the average age works out to about 50 years. No other grape speaks as eloquently, or exuberantly to California's wine history. Enjoy!