

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

Vintage: 2006

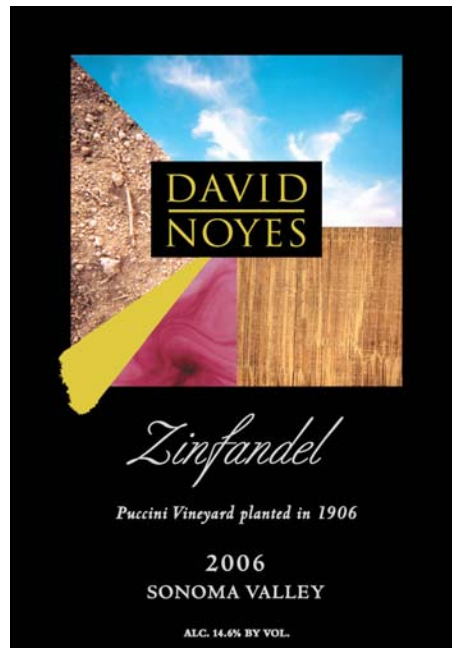
Appellation: Sonoma Valley

~94% Zinfandel
~6% mixed varietals—two
whites, 3-4 reds..

Aging: 15 months, 33% in
seasoned new US oak

Bottled: December 2007

Released: March 2008



Food Pairing: I love young zin with a simple roast chicken flavored with rosemary and garlic. For dessert splash over cut strawberries with a ½ tsp of sugar and a grating of black pepper!

Alcohol: 14.8%
pH: 3.75
TA: 0.62 g/100ml

Longevity: 5-10 years

*Since 1906
many crops of sweet red fruit
Then and now the same*

Production: 60 Cases

An excellent wine with a great story!

Flavors of ripe red fruits and sweet herbs with a touch of cinnamon spice, the layers of flavor, and graceful structure make this an great zin for pinot lovers! Fermented on native yeasts, pressed a few days post dryness and aged in a mix of older French an one newer American oak barrel, there is enough oak to provide balance to the fruit, but not so much as to overwhelm it.

Dan Carmagni, an Italian stonecutter planted this vineyard in 1906 the year his son, Dan Jr. was born. Numerous stone walls around the property attest to both men’s hard work and skill. The site speaks eloquently to the history of winemaking in California and to the sense of balance, proportion and harmony with nature common to the Italian immigrants of that era. I always enjoy visiting. Dan Jr. sold the property to the current owner’s father during the 40’s but continued to live nearby. He died in 2006 at 99 years of age.

Typical of much of the zinfandel plantings during the early part of the 20th century, not all the vines are zin—about 5% are a mix of sauvignon vert, petite sirah, carignane and at least a couple table varieties. I don’t know that I can pick their flavors out in the final wine, but I know I would miss them if they weren’t there. Enjoy!