

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

Vintage: 2007

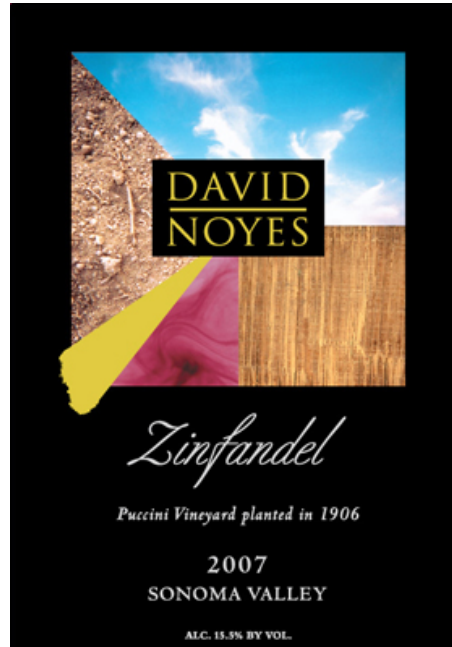
Appellation: Sonoma Valley

~89% Zinfandel
~11% mixed varietals—two
whites, 3-4 reds...Includes
5% Petite Sirah from Dry
Creek.

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

Bottled: December 2008

Released: Winter 2010



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: 15.5%
pH: 3.62

Longevity: Two to six
years--(11/2010)

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

Production: 89 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 a wonderful example of old vine zin. Fermented on native yeasts, pressed a few days post dryness and aged in a mix of newer and seasoned oak barrels, there's enough oak to give definition to the fruit and enough personality to the fruit and spice allow the wine's individuality to shine.

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 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 1950's but continued to live nearby. He died in 2006 at 99 years of age.

The profession of winemaking offers many pleasures, (and not a few challenges); I count opportunity to engage intimately with the history and traditions of a particular area and people one of the most enjoyable.