



2003 LATE HARVEST DRY CREEK VALLEY

GRAPES 100% Zinfandel

APPELLATION Dry Creek Valley

PRODUCTION 300 cases

HARVEST October 13, 2003

FERMENTATION Fermented 23 days at 80° F

BARREL AGING 18 months in American oak

ALCOHOL 15.4%

TOTAL ACIDITY 0.87

PH 3.66

RESIDUAL SUGAR 10%

WINEMAKER COMMENTS

This special dessert wine comes from some of our finest vineyards in the Dry Creek Valley. These late harvest grapes were allowed to hang on the vine for an additional month to concentrate flavors and sugar. When harvested, the fruit registered 37° Brix. This wine is juicy and full-bodied on the palate with mulberry, plum and blackberry notes. It is well balanced, without being overripe, and is best enjoyed as an after dinner complement with your favorite dessert or cheeses.



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