



The 2007 Rancho Arroyo Grande Zinfandel shows a dark rose color and good clarity. The nose reveals allspice and clove mixed with plum and black cherry, and the entry shows bold, jammy red fruits which hold the front of the palate firmly. The wine unfolds with soft texture and balanced acidity, ending with loads of zesty Zinfandel spice in a lingering finish.



2007 ZINFANDEL 'DRY FARMED'

W I N E N O T E S	APPELLATION	San Luis Obispo County
	VARIETIES	Zinfandel, Petite Sirah
	DATE HARVESTED	October 12, 2007
	HARVEST METHOD	100% hand harvested
	BRIX AT HARVEST	26.02
	VINEYARDS	Potrero, French Camp
	VINE AGE	8 years
	VINEYARD YIELD	¼ ton per acre
	VITICULTURE	dry farmed, head trained
	SORTING	100% hand sorted & de-stemmed
	FERMENTATION	10 days on skins, pressed to barrel to complete
	COOPERAGE	25% new French, 25% new American, 50% two year old or more French
	MALOLACTIC FERMENTATION	100%
	CLOSURE	cork

pH 3.64

TITRATABLE ACIDITY	.61
RESIDUAL SUGAR	1.09
FILTERING	none
FINING	none
BOTTLED	September 2, 2008
ALCOHOL	15.96%
CASE PRODUCTION	699