



Rancho Zabaco® 2010 Dry Creek Valley Zinfandel

Crafted in the heart of Sonoma County's "Zin Zone," Rancho Zabaco wines showcase the decadent flavor characteristics of some of Sonoma's most sought after vineyards. Named for a historic Mexican land grant, Rancho Zabaco wines are an authentic expression of a special place and time in Sonoma's history.

About the Wine:

Our 2010 Sonoma Heritage Vines Zinfandel has aromas of syrupy blackberry jam, cassis and subtle black pepper. Intense flavors of dried black cherries and concentrated jam are supported by vanilla bean nuances and complex toffee oak notes, creating a long, supple finish.

Viticulture Notes:

The 2010 growing season in Sonoma County is considered by many the most challenging in generations. The season started with record-breaking low temperatures in the spring, which led to a late budbreak. May brought 20 days of rain which doubled the historic average. The summer season started cool, with plenty of fog and cloud cover but by late August, the sun and heat waves hit before and after harvest. Yields were down, but despite the hardship, the quality has proven to be great. Cool climate varieties fared particularly well this vintage, with exceptional brightness and acidity present in the grapes.

Winemaking Notes:

The grapes for our 2010 Dry Creek Valley Zinfandel were destemmed and fermented in cone sweep fermentors for five to seven days at a maximum temperature of 90° F. After primary fermentation was complete, the wine underwent malolactic fermentation to soften the tannins. The wine was aged on its lees in a combination of new and used American oak barrels to enhance the mouthfeel and was filtered prior to bottling.

Appellation:	Dry Creek Valley, Sonoma County
Varietal Content:	100% Zinfandel
Alcohol Content:	14.8%
Titrateable Acidity:	0.68g/100ml
Residual Sugar:	0.59 g/100ml
pH:	3.50