



# RANCHO ZABACO®

## 2007 Sonoma Valley Monte Rosso Zinfandel

*Rancho Zabaco is named for one of the original Mexican land grants in Northern Sonoma, which crosses over portions of the Russian River Valley, the area from which our grapes are drawn. The wines are inspired by the bold spirit and rich heritage of the Spanish and Mexican pioneers who settled this rugged land.*

### Description

This wine captures the true varietal character and terroir of Monte Rosso Zinfandel. Crushed berry and white pepper notes are matched with sweet aromatics from the oak barrels. This vineyard's pristine fruit makes the wine ageworthy with a blend of rich tannins and natural acidity.

### Viticulture Notes

The 2007 growing season in Sonoma began with a dry summer with no rain to threaten rot or mildew. In addition, the classic morning fog made a frequent appearance but burned off by the early afternoon. This gave the grapes the best of both worlds: warm sunshine to develop ripe flavors, and cool temperatures to maintain acidity in the fruit. The 2007 weather was balanced; there were no major heat spells or cold snaps, just steady, cool-climate temperatures that created a perfect environment for growing world-class grapes.

### Winemaking Notes

The grapes were hand sorted to ensure the optimal quality of fruit went into the final blend. The grapes were gently de-stemmed but not crushed and gravity fed into small punchdown fermentors without pumping to allow for greater concentration and fresh, fruit-forward blackberry flavors. The grapes were cold soaked to add color and complexity, followed by a fourteen to sixteen day fermentation period where the temperature did not exceed 85°F. The Rancho Zabaco Monte Rosso Zinfandel spent nine to ten months in 91% French and 9% American oak barrels from esteemed coopers Seguin-Moreau, Vicard, Boutes, and Billon.

<b>Varietal Content:</b>	94% Zinfandel, 6% Petite Sirah
<b>Varietal Origin:</b>	Monte Rosso Vineyard, Sonoma Valley
<b>Titrateable Acidity:</b>	0.65 g/100ml
<b>pH:</b>	3.51
<b>Alcohol Level:</b>	15.9%
<b>Residual Sugar:</b>	0.34 g/100ml

