



## Rancho Zabaco® 2008 Sonoma Valley Monte Rosso Toreador 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 is an Old Vine Zinfandel at its essence. The sophisticated Toreador captures the true varietal character of Monte Rosso Zinfandel with expressive flavors and intense aromas of black raspberry, plum jam and dark black cherry, surrounded by rich tannins and a peppery, clove spice that are supple on the palate. Hints of dark chocolate and nuances of vanilla and toasted coconut from the oak influence linger in a long and lasting finish. This elegantly concentrated Zinfandel can be enjoyed now, but will also age well over the next ten years.

### Viticulture Notes

The challenging 2008 growing season began with unusually dry weather in late winter and spring. As the vines were beginning to bloom in May, an extended heat wave set a smaller crop than normal in the vineyards. However, the end of spring and the summer months were typically moderate and warm with few heat spikes, which provided perfect conditions for the ripening of the grapes. Harvest began earlier than usual in August and picking rapidly increased as a heat wave in early September caused wine grapes to quickly ripen. The weather cooled in late September and harvest was complete by the end of October with minimal challenges. Yields were lower than previous vintages, but the result was fruit of excellent quality with intensity and depth.

### Winemaking Notes

Winemaker: Eric Cinnamon

The grapes were hand harvested and hand sorted to ensure the optimal quality of fruit went into the final blend. The grapes were de-stemmed and gently crushed, yielding 40% whole berries. The grapes were cold soaked for two to three days at temperatures not exceeding 60°F to add color and complexity, followed by a 10 to 14 day fermentation period where the temperature did not exceed 88°F. The wine was aged over nine months in oak barrels, imparting nuances of vanilla and toasted coconut.

<b>Varietal Content:</b>	92% Zinfandel, 8% Petite Sirah
<b>Varietal Origin:</b>	Monte Rosso Vineyard, Sonoma Valley
<b>Titrateable Acidity:</b>	0.65 g/100ml
<b>pH:</b>	3.69
<b>Alcohol Level:</b>	16.9%
<b>Residual Sugar:</b>	0.39 g/100ml