



HAWLEY 2005 LATE HARVEST ZINFANDEL

Vineyards Zinfandel is an all American grape. It was once the most widely planted grape in California. Many of these old plantings still exist. The grapes for this wine came from Ponzo Vineyard near Healdsburg, overlooking the Russian River. Their old benchland vineyard is head-trained and is well known for making delicious, flavorful wines. The grapes were hand harvested on November, 10, 14, 21st, 2005 at approximately 32 degrees Brix.

Winemaking The grapes were crushed and destemmed into a small open top fermenter, and were allowed to soak for a week before fermentation was initiated. During fermentation the cap was punched down 4-8 times daily to help extract the color and flavors from the skins. After 8 days of fermentation, the wine was drained and pressed into a French oak barrel and aged for nine months. The wine was bottled on June 8, 2006. Only 73 cases of 500ml bottles were produced.

Tasting Notes This 100% Zinfandel has a strikingly beautiful crimson color with rich flavors of raspberries and blackberries. It is smooth in the mouth, with a sweet finish of pepper and nutmeg.

Serving Suggestions This wine is excellent as an aperitif, a wonderful accompaniment to roasted meats, or simply enjoyed by itself.

Analysis

Alcohol.....15.7% by volume
 Titratable acidity.....0.86 g/100 ml
 pH.....3.38
 Residual sugar.....5 %

Suggested Retail Price: \$22.00 per 500ml bottle