



HARASZTHY FAMILY CELLARS

2007 AMADOR COUNTY ZINFANDEL

<http://haraszthfamilycellars.com>

THE WINE

The fruit was sourced from dry-farmed vineyards located in the Shenandoah Valley (AVA) and in Fiddletown (AVA). We thinned twice to eliminate unevenly ripened clusters to enhance the color and to promote even fruit maturity. Zinfandel plantings from these two areas are considered to be the oldest in California and were brought to the region by the gold miners during the late 1840's. The wine was aged for 14 months in Seguin Moreau American oak barrels.

THE VINTAGE

The 2007 Amador County vintage provided a dry winter with the weather being generally temperate throughout the Sierra Foothills during growing and harvest season. Picking began 10 days earlier than usual and we had a normal crop size with excellent fruit quality.

TASTING NOTES

Alluring spicy aromas of raspberry, vanilla, nutmeg and white pepper. Nicely balanced on the palate, good fruit concentration and acidity. The wine exhibits a beautiful lingering finish. This wine is an excellent compliment to red-sauce pasta dishes, grilled beef and roasted chicken with Mediterranean herbs.

TECHNICAL ANALYSIS

Varietal: Zinfandel 100%

Source: AVA Sierra Foothills – (Shenandoah Valley, Fiddletown}

Acid: 0.72 gm/100ml

pH: 3.66

Alcohol: 15.6%

Bottling Date: April 17, 2009

Production: 2348 cases

Winemaker: Vallejo Haraszthy