



APPELLATION: MOUNT VEEDER  
VARIETAL BLEND: 100% ZINFANDEL  
WINEMAKER: SPENCER GRAHAM  
RELEASE DATE: JANUARY 2010

#### WINEMAKER'S NOTES

Deep, dark purplish-red in color. Effusive, sultry nose, offering voluptuous aromas of crushed black fruit with notes of bramble, cracked black pepper, spice and cedar. The palate exhibits mouth filling flavors of rich, dark fruit with beautiful intensity. The moderate to bold tannins support enticing flavors of damson plum and blackberry on the mid palate, and continue through to a long, lingering finish. This wine has intensity and full, ripe forward flavors and a dense, complex body which are signature components of the Mt. Veeder appellation.

#### WINEMAKING

After hand-harvesting, we sorted grape clusters, removed stems and delivered only whole berries to an open-top fermentation tank. Following a long cold soak which extracted dense color from the skins and released intense aromatics into the juice, we began a program of pump over and punch downs. We kept the wine and skins in contact for a short post-fermentation maceration to increase complexity and texture. The skins were then pressed and the wine was aged in 60-gallon French oak barrels for 16 months.

#### VINEYARDS

Grapes for our Elizabeth Spencer Zinfandel are grown high above the Napa Valley floor on Mt. Veeder in a sustainably farmed vineyard. Mt. Veeder is characterized by thin volcanic soils on steep mountain terrain giving vineyards the benefit of more direct sunlight and better drainage. With its generally eastern aspect, significant elevation and rugged terrain, the Mt. Veeder region is known for growing grapes that are powerful in structure with well-developed tannins.

#### VINTAGE

The 2007 growing season in northern California was trending towards a warm one, until the dog days of August mellowed into a mild, dry fall. This moderate growing season allowed our vines to develop gradually and ripen evenly. By assiduous management of crop levels and growth, we were able to guide this Zinfandel to optimum ripeness, showcasing complex and forward aromas and flavors. The result is a brilliantly true expression of the variety, featuring clean, pure flavors, ample structure and body, balancing natural acidity and classic full-bodied character.

#### CELLARING RECOMMENDATIONS

While this Zinfandel is enjoyable upon release, it is quite age-worthy and will benefit from additional time in the bottle when stored at approximately 55 degrees. We recommend drinking it from now through 2019.

*Elizabeth Spencer*

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