



NAPA
CELLARS

2006 ZINFANDEL NAPA VALLEY

VINEYARD INFORMATION

Much of the fruit for this wine was sourced from the warmer regions of Napa Valley, including Calistoga, St. Helena and Pope Valley. In 2006, the long growing season and moderate harvest allowed the grapes to hang on the vine for longer than usual. In some cases the grapes were not picked until the second week of November. Because Zinfandel ripens unevenly, the extended hang time was a blessing and helped develop the intense fruit characteristics seen in this wine.

WINEMAKING

The Napa Cellars 2006 Zinfandel was tank fermented in separate lots for approximately 14 days. The lots were then separately aged in French and American oak where after eight months, they were blended together for the final blend and aged an additional 13 months. In order to retain the big fruit characteristics, only 11% new oak was used. Zinfandel is usually a wine that is ready on release and the Napa Cellars 2006 Zinfandel is no exception.

WINEMAKER NOTES

This Zinfandel is dark purple and opaque in the glass. The nose reveals intense, ripe berries, candied strawberry preserves and cinnamon spice. The palate follows with juicy, rounded fruit flavors that mingle with layers of warm, supple tannins leading to a long, plush finish. Perfect with barbeque, try pairing the wine with Baby Back Ribs or Gourmet Pulled-Pork Sandwiches garnished with sweet and spicy coleslaw.



HARVEST DETAILS

Date: Sept. 26th - Oct. 2nd, 2006

Varietal: 86% Zinfandel,
14% Petit Sirah

T.A. at Harvest: .74g/100ml

pH at Harvest: 3.41

WINE INFORMATION

Alcohol: 15.7%

T.A.: .59g/100ml

pH: 3.69

Aging: 21 months in oak

78% American, 22% French

Cases: 9,000

Release Date: October 2008