



## **2002 Rhodes Vineyard Cuvée Isabel**

Appellation: Redwood Valley  
Harvest Date: 10/10/02 & 10/22/02  
Tons: 5.73  
Brix: 25.5  
Alc.: 15.5%  
pH: 3.72  
TA: .09  
Yeast: D80/Syrah/D21/43  
Malo-Lactic: 100%  
Production: 348 cases  
Vineyard Clone: Unknown  
Vineyard Age: 45-90 years  
Rootstock: St. George  
Vine Spacing: 8' x 8'  
Tons/Acre: 2.5 – 3  
Soil Type: Pinole Gravelly Loam  
Elevation: above 800 feet  
Aging: 18 months, 60 gallon barrels; 70% French Oak, 30% American Oak; 75% New Oak  
Composition: 75% Zinfandel, 20% Petite Syrah, 5% Syrah

### **Vineyard History**

The Rhodes vineyard is farmed without the use of pesticides and herbicides. Nutrients are added through the use of composts, ground cover, and foliar sprays. The trellising varies between bi-lateral cordon and head pruned vines, both being drip irrigated. Redwood Valley, located in Mendocino County, has a strong coastal influence. The ocean breezes can drop the temperature 50 degrees F between day and night. This helps create a long growing season, which makes Rhodes one of the latest Zinfandels to be picked.

### **Cellar Practices**

For the 2002 vintage we used greater amounts of Petite Syrah and Syrah to create a dark, rich cuvee that still shows a great amount of Mendocino Zinfandel character and elegance. The cellar practices were the same as those used for our syrah, during fermentation the wine is punched 5 times per day to extract as much color and flavors as possible. Once fermentation was complete, the wine was pressed into 60 gallon oak barrels. Nine different cooperages were used for the 2002 vintage.

### **Tasting Notes**

Once again the most elegant Zinfandel comes from the Rhodes Vineyard. A beautiful dark purple appearance that is followed by aromatics and flavors of spicy black cherry, boysenberry, cinnamon, fresh vanilla bean, and subtle hints of lavender.

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