



2003 Arrowhead Vineyard Zinfandel

Appellation: Sonoma Valley

Harvest Date: 10/5/03

Tons: 2.41

Brix: 25.8

Alc.: 15%

pH: 4.19

TA: .64 g/100ml

Yeast: D80/Syrah/D21

Malo-Lactic: 100%

Production: 146 cases

Vineyard Clone: Chauvet

Vineyard Age: 7 yrs.

Rootstock: St. George

Rows: 4'

Spacing: 6'

Soil Type: Volcanic Rock

Elevation: 400'

Aging: 18 months in 60-gallon oak barrels; 83% French, 17% American; 66% New Oak

Varietals: 97.5% Zinfandel, 2.5% Petite Syrah

Vineyard History

With a steep hillside vineyard having portions up to a 60-degree slope, we feel this vineyard offers one of the most dynamic zinfandels around. The fruit is sourced from 5 unique sections, each having varying degrees of soil differentiation. Some sections are head-trained, while others are a bi-lateral cordon depending on the steepness of the vineyard slope and the exposure.

Arrowhead Mountain Vineyard is organically farmed by hand with approximately 9,000 vines on 5 acres of land. The clone used is Chauvet from the Cooke Vineyard a mile up the road. It is speculated that this was originally obtained from Louis Martini's Monte Rosso Vineyard. Located at a 400 feet in elevation, the vineyard's fruit is more like a syrah in its aroma and flavor profile than a zinfandel. This is partly due to the fact that the vineyard was planted with a clone that seems to do well in the iron rich, volcanic rock.

Cellar Practices

The Arrowhead Mountain Zinfandel was fermented in 1 ton and ½ ton fermenters. It was 100% crushed and destemmed, followed by a 3 day cold soak. Yeasts isolated from the Rhône Valley were used for fermentation to help accentuate the wine's terroir. Once fermentation was nearly complete, it was pressed on top of Petite Syrah skins to increase the wine's rich color tones.

Tasting Notes

Zinfandel that dreams of being a blend of Cote Rôtie and Cornas, but can't help loving being in California. That is what happens when you put zinfandel on nonexistent soil and 60 degree slopes. It produces a wine that shows all raspberries, black cherry and spice that a zinfandel has but roasted earth components and spice that only can be found in the syrah of the Northern Rhone. One of the most compelling zinfandels I have ever made.

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