



**2004
IRON HILL VINEYARD
ZINFANDEL**

WINEMAKER'S NOTES

Planted in 2000, Iron Hill's "old vines" flavor profile belies its age. It contains a sweet, concentrated briery fruit component of cherries and raspberries. This "briery" effect is a term usually used to describe "old vine" Zinfandel's of 75-100 years old, with prickly black pepper-like flecks on the tongue. This spicy finish is complimented by great depth and intensity. In a short period of time the volcanic rock soil, cooke clone, organic farming, and cropping at one ton per acre combine to give this vineyard its "old vine" effect.

Varietal blend: 96% Zinfandel, 4% Petite Syrah

VINTAGE

The 2004 growing season experienced a very early, warm spring followed by very moderate summer conditions. Early September brought some heat spikes around Labor Day, temperatures then decreased to allow for more hang time. An early harvest was predicted because budbreak, bloom, and veraison were ahead of normal. Crop size for Iron Hill Vineyard was low, producing the darker and more brooding Zinfandel than our first vintage. We harvested this Zinfandel 2 weeks earlier than the 2003.

Grapes: (Average) 28.5 degrees Brix with 0.52% initial acid and 4.17 pH

VINEYARD

Located at the foot of the Mayacamas Mountain range in the Sonoma Valley, Iron Hill Vineyard is adjacent to Arrowhead Vineyard. The area in which it's located used to be called Iron Hill due to the deposits of iron from the volcanic rock, producing a reddish soil. The iron rich, red volcanic soil is the unique feature to this vineyards terroir which explains why the Zinfandel clone used to plant the vineyard was originally taken from the Monte Rosso Vineyard.

To plant the vineyard over 200 tons of volcanic rock had to be removed. This was made even more difficult by the fact that the vineyard is located on a 43 degree slope. As with Arrowhead Vineyard everything is farmed by hand, with weeds pulled by a hoe. The soil is fed with dolomite, compost, bone meal, fish meal, kelp, fish oil, and calcium. No sulphur is used in the vineyard. Every section is treated a little differently due to different soil composition within the vineyard.

Grape Sourcing: Iron Hill Vineyard, Sonoma Valley AVA

FERMENTATION AND AGING

Iron Hill was fermented in 1 ton and ½ ton fermenters. 100% crushed and de-stemmed, followed by a 3 day cold soak. Yeasts isolated from the Rhone Valley were used for fermentation to help accentuate the wines terroir. Once fermentation was nearly complete, it was pressed on top of Petite Syrah skins to increase the wines almost black color tones. Aged in 60% new oak, 80% of which is French, this wine was aged for 16 months in barrel. 144 cases produced. Unfined and unfiltered.

Wine Analysis: 0.63% total acid, 3.93pH, 15.8% alcohol, by volume

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