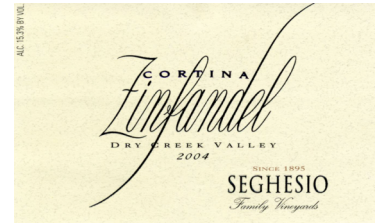

2004 Cortina Zinfandel

Since the early 1900s, our fathers purchased fruit from growers in Dry Creek Valley and recognized the area's great potential for Zinfandel. In 1957, our family purchased 56 acres in the heart of the valley in our quest to locate and share uncommon ground.



Here, late afternoon coastal cooling follows long hours of sunshine enabling the fruit to mature slowly during the summer months. Cortina, the dominant soil type of our vineyard, is a gravelly loam that contributes to Dry Creek Valley's reputation as one of the finest places in the world to grow Zinfandel.

Vineyard Locations	Cortina, our dry-farmed, low vigor vineyard in Dry Creek Valley
Vintage	The previous year's cold wet spring gave rise to a small crop in 2004. The growing season began with a warm spring that forced very early bud break. Spring gave way to a mild dry summer and a lengthy growing season that allowed the fruit to fully mature to optimum ripeness with sweet supple tannins. The 2004 harvest marked our earliest since 1988.
Vineyard Regime	Standard viticultural procedure for old vine zin includes a June pass to eliminate touching clusters or those on weak shoots. Late season canopy work was performed on the morning-side of the canopy and finally, crop thinning was performed at 85% veraison. Yields below 2 tons/acre.
Hand-Harvested	September 6-10, 2004
Average Brix at Harvest	26.2°
Fermentation Regime	100% punch-down fermentation in open top fermenters; total maceration (juice on skins) time of eleven days.
Barrel Regime	Barrel aged twelve months in 75% French oak and 25% American oak; 33% new barrels.
Food Affinities	Herb rubbed meats, goat cheese, hearty pasta and chocolate
<i>Alcohol – 15.3%</i> <i>Release Date – June 2006</i>	

Winemaker Notes:

- ☉ *An excellent Cortina Vintage where the cooler evenings contribute to Cortina's slightly higher natural acidity laying the foundation for the wine's structure and richness*
 - ☉ *Classic briary zinfandel aromas combine with scents of anise and raspberry/blackberry brambly spice notes*
 - ☉ *Deeply hued with minerally/loamy soil tones, seamless balance and a concentrated elegance*
- Salute! Ted Seghesio