



MADROÑA

Estate Grown

2005 Reserve Zinfandel

Released July 2007

Facts

Appellation: El Dorado

Blend: 98.4% Zinfandel

1.6% Petite Sirah

Alcohol: 15.2%

pH: 3.77

TA: 0.58 g/100ml

Bottled: Sept. 7, 2006

Production: 482 cases

Cellaring: 3-7 years

Suggested Retail: \$24.00

Our supple and full-bodied Zinfandel consistently displays intense raspberry, black pepper, and spice aromas along with flavors which make it classic El Dorado Zinfandel. Warm days and cool nights allow our grapes to slowly reach optimum maturity while maintaining excellent natural acidity. This, combined with minimal irrigation, results in a balanced wine rich with varietal character.

The 2005 Vintage

Zinfandel. It's the world where spice and fruit meld. Unfortunately as a consumer, one must often wade through a sea of overripeness, cross the meandering plains of flabbiness and endure the scorching desert heat of stratospheric alcohol to reach this nirvana. But it does exist!

Behold, Madroña's 2005 Reserve Zinfandel; big and bold yet uniquely elegant. "How is this possible?" you may ask. Estate mountain-grown fruit, multiple vineyards, and blending for balance rather than showy fruitiness.

I harp on this only because I think the '05 Reserve Zin is truly special. The aromas that float across the senses are an intertwining of fruit and spice. Incense cedar and white pepper converge with ripe blueberry and wild blackberry for the core of the nose. Seemingly infinitely complex, the elegance of the bouquet (especially for Zinfandel) is enhanced by deep characters of molasses and pipe tobacco while fresh thyme spice intrigues one to taste the wine.

The palate is all balance. The first sip starts rich and full-bodied and finishes even and lengthy with a brushing of youthful tannins. The fruit is a mélange of sweet cherry and bright cranberry with notes of fresh-ground black pepper and cinnamon. And the finish is a lingering essence of dark and milk chocolate that only entices the taster to just one more sip.

This Zin, with all its bridging complexity, is definitely a food wine. Grilled meats to garlic-herbed bruschetta with mozzarella and tomato, you can't go wrong with this wine. So grab a bottle and experience the distinctive paradise of balanced Californian Zin! It's exceptional.

Madroña Vineyards

2560 High Hill Road – PO Box 454, Camino, CA 95709

Phone: 530-644-5948 Fax: 530-644-7517

www.MadronaVineyards.com