



MADROÑA

Estate Grown

2006 Zinfandel

Released July 2008

Facts

Estate Grown

El Dorado Appellation

Blend: 93.2% Zinfandel

6.8% Petite Sirah

pH: 3.70

TA: 0.53g/100ml

Alcohol: 15.1%

Bottled: August 29, 2007

Production: 1512 cases

Cellaring: 3-5+ years

Suggested Retail: \$16.00

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. Warms 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 2006 Vintage

For many a youth coming out of our university system nowadays, Zinfandel is that big, brash Californian wine that spiced up a party with its over-the-top fruitiness and sweet palate. But then again, this is the same group of kids that considers posters of dogs playing poker as “historic” art. It isn’t that they are wrong. But with a little more experience and a bit more tasting, they would find that Zin can be so much more...balanced, intriguing and complex.

Most professors enjoy using a classic to teach a primer, and for this the 2006 Madroña Zinfandel would be the perfect choice. Not only does this wine express the complexity of Zinfandel spice and fruit, but it focuses on balance rather than selling its soul for the opulent tummy-fruitiness of the typical Zinfandel.

The aromas are multi-dimensional, integrating sweet canned cherry fruit with clove and nutmeg spice. The nose continues, with an elegant mélange of loganberry, red currant and fresh marionberry jam while hints of black pepper and oregano work behind the scene.

But if quizzed on the elegance of the nose versus the palate, the palate wins hands down. Medium-bodied and dry, this is a wine in search of great food. The texture is rustic, with young tannins in the forefront, and the fruit is lean and layered. Black cherry, raspberry and molasses intertwine with notes of sweet American oak spice and a finish of wild strawberry.

So, your homework is to pour a glass of the '06 Zin, let it open up for ten minutes (because it is young and tight), and then savor how it brings out the characters of great barbeque, due entirely to its balance. Or, I suppose you could paint dogs playing baccarat. Both are an education even if only one is truly fun!

Madroña Vineyards

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

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

www.MadrónaVineyards.com