



MADROÑA

2007 Zinfandel – Signature Collection

Zinfandel

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 Vineyards

A blend of Zinfandels from our Enyé Vineyards in Pleasant Valley and our Estate Vineyards in Camino, the emphasis is definitely on high-elevation fruit. At 2,850 feet, the Enyé Vineyards was planted in 1994 and 1995 on a gentle south-facing slope meandering into a slight swale. Warm, not hot, days and cool nights make this block of Zinfandel one of the last vineyards to harvest each year, allowing for very long hangtime. Uniquely trellised on a 6-wire vertical shoot-positioned (VSP) system with a mixture of three distinct old clones (Hendry, Boeger and Mazzoni), this vineyard produces fruit complex with dark berry characters and hints of spice.

In contrast, the Estate Vineyards at the 3,000-foot elevation is planted on a moderate slope facing due west. With cool nights and plenty of afternoon sunlight, the site seems uniquely suited for the own-rooted, UC Davis clone of Zinfandel. We take great care with leaf, shoot and crop removal to balance the California sprawl trellising system. Planted in 1973, these vines are in their prime, always producing grapes intense with blackberry and clove characters.

The 2007 Vintage

The '07 vintage of Reserve Zinfandel is deep, dark, dense and wonderfully balanced. Blended predominantly from our Sumu Kaw Vineyards (72%) and Enyé Vineyards (18%), this is the first Reserve Zinfandel showcasing our Zins from Pleasant Valley. The aromas are filled with black cherry, mountain blackberry and notes of clove and spice. And as enticing as the nose is, it is density of this wine that gives the euphoric synapses. The texture is rich, layered with Bing cherry, ripe plum, and hints of soy sauce (as unusual as it sounds). The finish is all blackberry and coastal Marionberry fruit, lingering long on the taste buds. And although it wouldn't be a Madroña Zin if it weren't balanced, I take particular pride in the fact that this Zinfandel is big and dense...but classically elegant, showcasing the characters of our great region.

Suggested Food Pairings

Enjoy this Zin with grilled meats, figs and peaches (for those who think outside the box), or simply enjoy the fact that this is great Zin that hasn't sold its soul to the sweet, overripe fruit-gods.

Facts

Appellation: El Dorado, Estate Grown

Blend: 95.6% Zinfandel, 4.4% Petite Sirah

Fermentation: A blend of open top and closed top lots, fermenting an average of 18 days on the skins

Aging: 11 months in neutral oak barrels

Bottled: August 30, 2007, Production: 507 cases

Alcohol: 15.2%, pH: 3.59, TA: 0.56g/100ml, Residual Sugar: 0.1%

Suggested Retail Price: \$24.00

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