

Surh Luchtel

Premium Handcrafted Wines

2004 Zinfandel, Napa Valley

Vineyard Location	Napa Valley
Harvest Date	9/13/2004
Finished Wine	Alcohol: 15.9% Ph: 3.83 Total Acidity: .63g/100ml
Barrel Type	30% New French Oak, 70% used French Oak
Barrel Time	19 months
Bottling Date	May, 2006
Case Production	375 cases, in Cork & Screwcap Finish
Filtration	None
Fining	None
Release Date	September, 2006

Winemaking

From very low yields of less than 2 tons per acre, this old vine zinfandel was hand picked, sorted meticulously, cold soaked for 3 days before being fermented for 11 days with the maximum temperature of 86 degrees. The malolactic fermentation took place in the barrel. The wine was racked 4 times before being bottled in May of 2006.

Tasting Notes

Typical of Napa zinfandel, it is earthy and well focused. Typical of most of our reds wines, it is ripe, dense and concentrated. With about an hour of aeration, its ripe blackberry, raspberry liqueur and dark chocolate flavors will emerge through and take center stage. While it will be very interesting to see how it matures in a few years, we suspect not much will be cellared as it is so delicious now.