

Surh Luchtel

Premium Handcrafted Wines

2007 Zinfandel, Napa Valley

Vineyard Location	Napa
Harvest Date	10/15/2007
Finished Wine	Alcohol: 14.8%
Barrel Type	20% New French Oak, 80% 1&2 year old French Oak
Barrel Time	20 months
Bottling Date	June, 2009
Case Production	280 cases
Release Date	November, 2009

Winemaking

From low yields of less than 3 tons per acre, this old vine zinfandel was hand picked, sorted meticulously, cold soaked for 3 days before being fermented for 10 days. The malolactic fermentation took place in the barrel. The wine was racked 3 times before being bottled in June of 2009.

Tasting Notes

Reminiscent of our 1999 Zinfandel, this well-focused Zinfandel is intense, vibrant but ripe all at the same time. That is exactly what we love about Napa Valley Zinfandels. It will never turn pruny as it's raspberry, pomegranate, red licorice, cinnamon flavors lead to a clean finish that emphasizes fruit, not oak.

We think it's a no-brainer, as recent visitors who came to taste our Pinots and Cabernets have discovered. Try it with dry-rubbed grilled meats, red sauced Italian dishes and late fall/winter stews. It's a fun wine, just waiting to be opened tonight.