



2005 ZINFANDEL, RHINEFARM VINEYARD SONOMA VALLEY

VINEYARD

The Zinfandel on Rhinefarm was planted in 1976 and grows in the upper benchland portion of the vineyard at an average elevation of 200 feet, thriving in the rocky, well-drained conditions presented by the alluvial fan that comprises the lower Mayacamas Mountain Range. Topsoils are 18 to 34 inches deep, consisting of Rhyolitic volcanic ash and alluvial wash. Beneath the topsoil is a mostly impervious layer of consolidated volcanic ash with occasional fractures for the roots to penetrate to deeper depths, producing wines with concentrated fruit flavors and firm structural qualities.

VINTAGE

The most challenging growing season in recent history, 2005 provided wine grapes of exceptional quality to those who were vigilant about tending their vines. A cool and unseasonably wet spring and early summer led to excessive vine growth that could easily have put the plants out of balance with respect to fruit and foliage. This meant that workers made numerous passes through the vineyards to remove leaves, thus promoting balance. The mild daytime temperatures through harvest worked to the advantage of wine quality in that this was the optimum environment for flavor and aroma compounds to develop. This, coupled with warm nighttime temperatures, which promoted tannin maturity, makes for a vintage of very promising wine quality.

WINEMAKING

The fruit was hand picked and delivered to the winery in the cool morning hours where it was destemmed and conveyed into stainless steel fermenters. The fermentation lasted 12 days in tandem with gentle pumpovers. Once pressed, the Zinfandel free run was separated from the press fraction. After one racking in tank, the wine was aged for 15 months in medium toast American oak barrels (35% new). The wine was unfinned, and lightly filtered prior to bottling.

WINEMAKER TASTING NOTES

The 2005 vintage is a classic Rhinefarm Zinfandel in its balance of intensity and finesse. Aromas of white pepper and briary red berries are followed by a rich, luscious mouthfeel loaded with dark plum and raspberry flavors. This full-bodied Zin has a ripe, bright structure to carry the dense fruit flavors through an exceptionally long finish. Ideal cellar time is 2-7 years from the vintage date.



VARIETAL COMPOSITION:
100% Zinfandel

HARVEST DATES: October 8, 2005

BRIX: 26.0°

BARREL AGING:
15 months in American oak
(35% new)

BOTTLED: February 2007

PRODUCTION: 1,654 cases

ALCOHOL: 15.7%

TA: 0.69 g/100ml

pH: 3.58

Jeff Bundschu
Sixth Generation Vintner

Linda Trotta
Winemaker

