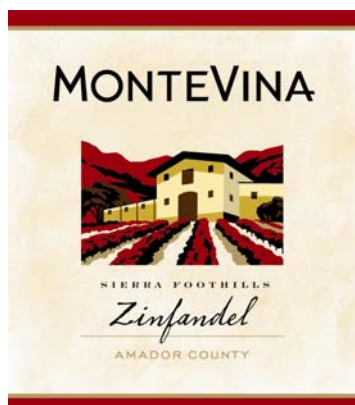


MONTEVINA WINERY

SIERRA FOOTHILLS

ZINFANDEL

2006



HARVEST DETAILS

Date: Late Sept - Early Oct 2005
Brix: 23.8
T.A.: .77gm/100ml
pH: 3.37

WINE INFORMATION

Alcohol: 13.5%
T.A.: .53g/100ml
pH: 3.66
Cases: 15,500
Release Date: June 2008



VINEYARD INFORMATION

Zinfandel, California's heritage grape, has rooted in Amador County's rolling hills since the days of California's gold rush. At Montevina Zinfandel is what we do best. We make eight different Zinfandels from Amador County Vineyards. Within our Zinfandel portfolio Montevina Sierra Foothill Zinfandel can best be described as working man's Zin for everyday. While softer in tannin and lighter in body, our shallow topsoil, granite hardpan, hot summer days and cool nights, brand this Zin with trademark Amador fruit and spice.



WINEMAKING

Montevina 2006 Sierra Foothills Zinfandel was handpicked in the early morning. The cool grapes were immediately destemmed and lightly crushed then sent to 7,000 gallon fermentors. Zinfandel's exceptionally large clusters (weighing in at around half a pound) are notorious for uneven ripening. Fortunately for us Zinners, when the clusters are thrown into fermentors, the top, middle, and bottom berries' sugar levels are balanced out by one another. The tanks full of juice, skins, seeds, and whole berries are left to "cold soak" for up to three days before inoculation. During this time the natural yeast brought in from the vineyard build a small population and convert some of the energy from grape sugar into alcohol among other things. This prologue to fermentation adds complexity to the finished wine as the wild yeast and the water extraction produces unique flavors and aromas. After the three days an isolated strain of yeast is introduced and this newly dominant population grows exponentially converting the rest of the sugar in about four days. The fast and furious finish after a rather rollicking start limits extraction and results in the lighter style zin we are looking for. After tank pressing about half the wine is aged in large neutral oak upright tanks and half in small American Oak barrels.



TASTING NOTES

As Zinfandel should be, Montevina 2006 Sierra Foothills Zin is all about berry fruit and spice. Red currants and raspberries swirl with gentle hints of pepper and baking spices. Soft tannins fade away on a drizzle of raspberry sauce. Pair Montevina 2006 Sierra Foothill Zin with BBQ, pizza, or Tuesday night. Don't be afraid to kick it up a notch and serve with spicier Southwestern, Latin, or Pacific Rim dishes.

