2003 ZINFANDEL - WESTSIDE

Zinfandel from the Lock Vineyard on Paso Robles’ Westside was hand picked in the cool of the morning and sorted for quality. It was gently crushed and then allowed to ferment in small stainless steel tanks. During fermentation 20% of the juice was bled off to concentrate the remaining wine. Hand punch-downs of the cap occurred throughout fermentation. A small portion of Petit Verdot from the Huerhuero vineyard was added to improve mouthfeel and texture. The wine was then transferred into barrels to complete malic fermentation and spent 14 months in 15% new French oak. The finished wine was lightly filtered before being bottled.

TASTING NOTES & RECOMMENDATIONS

Color: Deep purple, very intense
Aroma: Plum and boysenberry with spice and a touch of earthiness
Taste: Big, full-bodied and packed with intense and sweet, ripe fruit; this wine has wonderful flavors of dusky plums, brambles, boysenberries and raspberries; the fruit is supported by ripe but fine tannins; long pleasant finish

Serve at: 62° – 65° F
Drink now through 2010
Store in dark dry place at 55°– 65° F

TECHNICAL NOTES

<table>
<thead>
<tr>
<th>Harvest date</th>
<th>Brix</th>
<th>Vineyards</th>
<th>Blend</th>
</tr>
</thead>
<tbody>
<tr>
<td>10.09.2003</td>
<td>25.7°</td>
<td>Lock</td>
<td>Zinfandel 92%</td>
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<tr>
<td>10.09.2003</td>
<td>25.0°</td>
<td>Huerhuero</td>
<td>Petit Verdot 8%</td>
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</tbody>
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Aging: 14 months in 15% new oak

Bottling date: 2.23.2005
Release date: 8.1.2005
Cases produced: 598 cases
Alcohol: 14.9%
pH: 3.51
Total Acidity: 6.34 g/l

A big, bold and spicy Paso Zinfandel

Matthias Gubler, Winemaker