

2004 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. The wine was then transferred into barrels to complete malolactic fermentation and spent 12 months in 30% 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, 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 2013

Store in dark dry place at 55°– 65° F

TECHNICAL NOTES

Harvest date	Brix ^o	Vineyard	Blend
09.25.04	27.0	Lock	Zinfandel 90%
09.25.04	26.6	Penman Springs	Petite Sirah 10%

Aging: 12 months in 30% new French oak barrels

Bottling date: 07.07.06

Release Date: 10.01.06

Cases produced: 494 cases

Alcohol: 15.8%

pH: 3.55

Total Acidity: 7.50 g/l

A big, bold and spicy Paso Zinfandel

H. Gubler

Matthias Gubler, Winemaker

