

2006 ZINFANDEL

Zinfandel from the Lock Vineyard on Paso Robles' Westside was hand picked in the cool of the morning and sorted in the vineyard. It was gently crushed and then allowed to ferment in small stainless steel tanks. During fermentation 10% of the juice was drained off to concentrate the remaining wine. Petite Sirah was added for complexity. The juice was gently pumped (sprinkled) over the cap once a day during fermentation. The wine was then transferred into barrels to complete malolactic fermentation and spent 15 months in 80% French, 10% Hungarian and 10% American oak barrels.

TASTING NOTES

Color: Deep purple, very intense

Aroma: Effusive nose of red and black berry fruits, bramble and spice

Taste: Big, full-bodied and packed with intense, sweet, ripe fruit; this wine has wonderful flavors of raspberry jam, whitechocolate, spice and plum; the fruit is supported by ripe but fine tannins; long pleasant finish

RECOMMENDATIONS

Serve at: 60° – 65° F

Enjoy now through 2015

Store in dark dry place at 55° – 65° F

Pairing suggestions: Leg of lamb, filet or a rich pasta dish

TECHNICAL NOTES

Harvest date	Brix ^o	Vineyard	Blend	
10.27.06	27.3	Lock	Zinfandel	80%
09.30.06	24.4	Penman Springs	Petite Sirah	20%

Aging: 15 months in 80% French, 10% Hungarian and 10% American oak barrels

Bottling date: 02.14.08

Release Date: 06.01.08

Cases produced: 275

Alcohol: 15.5%

pH: 3.80

Total Acidity: 6.0 g/l



HP. Gubler

Matthias Gubler, Winemaker

A big, bold and spicy Paso Zinfandel