

Vineyards

This wine hails from a very old vineyard located on the eastern foothills of the Santa Cruz Mountains at a vineyard known as Lion Oaks. The old-timers in the region know it as the Carter Ranch, named for the family that has farmed this vineyard since early 1900's, and they were not the first… Well over a century-old, the gnarly vines of Lion Oaks are dry-farmed, head-trained, and cane-pruned – the “real thing.” Comprised of sandy, meager soils, the vineyard floor is divided into two roughly equal halves by a small creek which meanders north to south leaving each parcel with a sloping southeastern exposure. In spite of rather large individual berry size, the vineyard typically yields less than 3/4 tons per acre of intensely flavored grapes filled with vibrant esters of blackberry, and olallieberry.

In the Winery

The grapes were harvested by hand in mid October 2004. Yields were well below average, 1.0 tons per acre. Arriving at the winery, we de-stemmed the grapes and fermented them in small lots in open top fermentors. Over the next two weeks, the grapes were macerated using the traditional punch down method. The whole-berry fermentation combined with the cooler temperatures maintained in small lot fermentation allow us to produce a rich Zinfandel, with all of its abundant fruit intact.

Following the wine's initial fermentation, we barreled the wine in a combination of air-dried American (70%) and French (30%) oak. The wine was bottled in mid-June of 2006.

Tasting Notes

COLOR: Deep ruby with a purple edge

NOSE: Ripe blackberry, olallieberry, and boysenberry leap from the glass followed by a soft vanilla.

MOUTH: Very bold and full-bodied, with a very supple palate. You'll again encounter the rich brambleberry notes complemented by soft vanilla owing to long-term aging in small oak cooperage. Long lingering finish.

