



## Late Harvest Zinfandel 2005

We have perfected the method for making this wine. We choose select vineyard rows and net the vines to protect them from birds. The grapes are then left to hang and raisin up for up to one month after the primary picking. This creates grapes of unmatched intensity and sugar. The raisins soak up juice during fermentation increasing the sugar level to a point where the yeast cells tire out. We fortify the fermenting wine with distilled wine spirits to stop the fermentation and maintain the proper sugar balance. This creates an intense wine, full of plum and spice. Enjoy this after dinner, by itself, or with decadent chocolate desserts.

Harvest Date	October 25, 2005
Harvest Sugar	28.0° Brix
pH	3.43
Total Acidity	.79g/100ml
Residual Sugar	5.3%
Alcohol	18.5%
Oak age	22 months
Oak	American
Cases Produced	1303 (12-375ml)
Bottled	January 3, 2008

