



PESSAGNO

WINERY

2003 Zinfandel

Idyll Times Vineyard
San Benito County

Harvest Date
October 3 - 17, 2003

Harvest Brix
28.0

Months in Oak
Eleven

Alcohol
14.8%

pH
3.37

TA
6.40 grams/liter

Rs
Dry

423 cases bottled
September 10, 2005

Suggested Retail
\$21.00

THE VINEYARD

Located at the base of the Eastern foothills of San Benito County, Idyll Times Vineyard is sheltered from the winds of “the Mistral” climate, and it is characterized by warm, breezy days and cool nights. The soil is sparse and shallow, restricting root development and canopy growth. These conditions are ideal for the fickle and sometimes overly vigorous Zinfandel grape.

THE VINTAGE

A warmer than usual winter resulted in an early budbreak. Spring, however, was particularly cool and returned plant development to a more normal schedule. Several major heat waves in June and July again gave the impression that 2003 might be an early year, but Mother Nature changed her mind and brought cool weather in the form of fog and light rain for the remainder of the growing season. As a result, most of our fruit was harvested about two weeks later than average, thus providing a great deal of beneficial “hang time”.

THE WINEMAKING

Zinfandel vines are notorious for uneven ripening, which is why we harvested only mature clusters in three successive passes over fourteen days. Fermented in small lots with a 20-day maceration period, the young wine was then pressed directly into French oak barrels for 11 months of aging. In mid-summer of 2004, the wine was racked barrel-to-barrel to incorporate a small amount of tannin softening oxygen.

TASTING NOTES

This “in-your-face” Zinfandel is opulent and showy, with forward fruit and jammy flavors. Raspberry, cranberry, and licorice abound in the aroma, while French oak nuances complement the bouquet. This wine is very versatile and can be served with hors d'oeuvres, hearty meat, game dishes, and semi-sweet chocolate desserts.

Stephen Pessagno, Winemaker