



# PESSAGNO

WINERY

## 2003 Zinfandel

Mesa del Sol Vineyard

*Arroyo Seco*

### Harvest Date

*October 18, 2003*

### Harvest Brix

*26.4*

### Months in Oak

*Twelve*

### Alcohol

*14.6%*

### pH

*3.77*

### TA

*5.85 grams/liter*

### Rs

*Dry*

### 192 cases produced

*October 24, 2005*

### Suggested Retail

*\$28.00*

#### THE VINEYARD

Mesa del Sol Vineyard is located far up the Arroyo Seco Canyon at the base of the Ventana Wilderness. The climate is characterized by very warm fog-free days and moderately cool evenings, ideal growing conditions for Zinfandel. The vineyard is trellised on a divided canopy system, providing ample sun exposure to the fruit for good flavor development and small, intense berries.

#### 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

3.5 tons of handpicked fruit was gently crushed on top of 10% whole clusters and allowed to “cold soak” for 48 hours. A slow, cool fermentation helped to preserve the delicate aromas and flavors of the fruit. Pressed into French oak, the wine was barrel aged for twelve months before blending and bottling.

#### TASTING NOTES

Spicy in nature with predominant aromas of raspberry and elderberry, this wine displays both power and finesse. Combined with a firm tannin structure it makes an ideal pair with barbecued ribs, smokes Salmon, and other tangy dishes

Steve Pessagno, Winemaker