



PESSAGNO

WINERY

2005 Zinfandel

Idyll Times Vineyard
San Benito County

Harvest Date

October 1, 7, 12, 2005

Harvest Brix

31.7

Months in Oak

Eleven

Alcohol

15.2%

pH

3.39

TA

6.35 grams/liter

Rs

Dry

374 cases bottled

July 17, 2007

THE VINEYARD

Located at the base of the northeastern foothills of San Benito County, Idyll Times Vineyard is sheltered from the winds of “the Mistral” climate, and 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

Due to a warmer and wetter winter than usual our Zinfandel was in full budbreak by March 10th, an early start to the growing season to say the least. The period of May through August saw below average summer temperatures with the warmest day only reaching 94 °F; slowing maturation in the vineyard to a snail’s pace. Harvest started in early October, and the extended growing season resulted in very high quality fruit due to extended “hang-time” on the vine.

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 2006, 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