

# PESSAGNO WINERY



## 2006 ZINFANDEL

IDYLL TIMES VINEYARD

San Benito County

### 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 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

February was dry and warm bringing our vines out of their winter slumber in early March. Cold weather returned mid-month with two days of snow, while the ensuing months saw record rainfall and cloud cover not experienced since 1906. This resulting in delayed vine growth and ripening for all varieties. From July through the end of harvest we bounced between extreme periods of high heat and cold. Harvested started in mid October, and the extended growing season resulted in 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 15 days. Fermented in small lots with a 25-day maceration period, the young wine was then pressed directly into French oak barrels for 11 months of aging.

### 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.

Steve Pessagno, Winemaker



**Harvest** *October 15, 25, 30, 2006*

**Brix** *28.6*

**Months In Oak** *Eleven*

**Alcohol** *14.9%*

**pH** *3.59*

**TA** *6.65 grams/liter*

**Rs** *Dry*

**Production** *307 cases bottled,  
January 15, 2008*

**Suggested Retail** *\$21.00*