



PESSAGNO

WINERY

2006 Zinfandel

Mesa del Sol Vineyard

Arroyo Seco

Harvest Date

October 24, 2006

Harvest Brix

26.7

Months in Oak

Twelve

Alcohol

14.8%

pH

3.77

TA

5.85 grams/liter

Rs

Dry

182 cases produced

September 10, 2007

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 vineyard is certified organically farmed.

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, dense fog. Harvested started in late September, and the extended growing season resulted in high quality fruit due to extended “hang-time” on the vine.

THE WINEMAKING

3.2 tons of handpicked fruit was gently crushed into my families 100 year old Redwood open top tank 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