

## Vineyards

This wine hails from a very old vineyard located on the eastern foothills of the Santa Cruz Mountains at a vineyard known as Lion Oaks. The old-timers in the region know it as the Carter Ranch, named for the family that has farmed this vineyard since early 1900's, and they were not the first! Well over a century-old, the gnarly vines of Lion Oaks are dry-farmed, head-trained, and cane-pruned – the “cereal thing.” Comprised of sandy, meager soils, the vineyard floor is divided into two roughly equal halves by a small creek which meanders north to south leaving each parcel with a sloping southeastern exposure. In spite of rather large individual berry size, the vineyard typically yields less than 3/4 tons per acre of intensely flavored grapes filled with vibrant esters of blackberry, and olallieberry.

## In the Winery

The grapes were harvested by hand in mid October 2005. Yields were well below average, 1.0 tons per acre. Arriving at the winery, we de-stemmed the grapes and fermented them in small lots in open top fermentors. Over the next two weeks, the grapes were macerated using the traditional punch down method. The whole-berry fermentation combined with the cooler temperatures maintained in small lot fermentation allow us to produce a rich Zinfandel, with all of its abundant fruit intact.

Following the wine's initial fermentation, we barreled the wine in a combination of air-dried American (70%) and French (30%) oak. The wine was bottled in early-September of 2007.

## Tasting Notes

### COLOR:

Deep ruby with a purple edge

### NOSE:

Ripe blackberry, olallieberry, and boysenberry leap from the glass followed by a soft vanilla.

### MOUTH:

Very bold and full-bodied, with a very supple palate. You'll again encounter the rich brambleberry notes complemented by soft vanilla owing to long-term aging in small oak cooperage. Long lingering finish.

