

## WINE PROFILE

**Composition:**

99% Zinfandel

1% Petit Sirah

**Appellation:**

87% Dry Creek Valley

13% Sonoma Valley

**Aging:** 18 months in French and American oak

**Acid/pH:** 6.0 g/L / 3.76

**Alcohol:** 15%

**Production:** 6450 cases

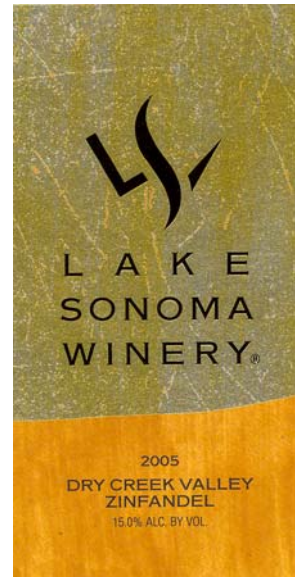
**Bottled:** June 2007



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# LAKE SONOMA WINERY 2005 DRY CREEK ZINFANDEL



## Wine Description

Ripe fruit flavors of plum, blackberry and cherry mingle with an elegant mid palate of creamy vanilla. The lightly toasted oak profile, along with a medley of spices, lengthen the finish and add complexity.

## Winemaker Notes

The grapes for this wine were crushed and fermented warm, pumping juice from the tank bottom over the cap of floating skins on a regular basis for maximum color and flavor extraction. The wine was pressed off the skins and racked to 60 gallon French and American oak barrels. The wine was barrel aged for a total of 18 months. The wine exhibits black fruit flavors and fresh ground pepper notes. Its Dry Creek pedigree shows in its supple mouth filling qualities and its lingering finish.

## Food Recommendations

Rich flavors make this hearty 2005 Lake Sonoma Dry Creek Zinfandel able to stand up to charcoal grilled or spicy foods such as venison, lamb, your favorite grilled steak and penne arrabiata.