

WINE PROFILE

Composition:

94% Zinfandel
6% Petite Syrah

Appellation:

87% Dry Creek Valley
12% Sonoma Valley
1% Alexander Valley

Aging: 18 months in French and American oak

Acid/pH: 6.5/gL /3.68

Alcohol: 15%

Production: 4,000 cases

Bottled: July 2008



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LAKE SONOMA WINERY 2006 DRY CREEK ZINFANDEL



Wine Description

A solid structured wine, with firm tannins and integrated oak nuances. This Zinfandel is balanced with forward fruit flavors of blackberry and plum, and accompanied by a hint of black pepper spice.

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 2006 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.