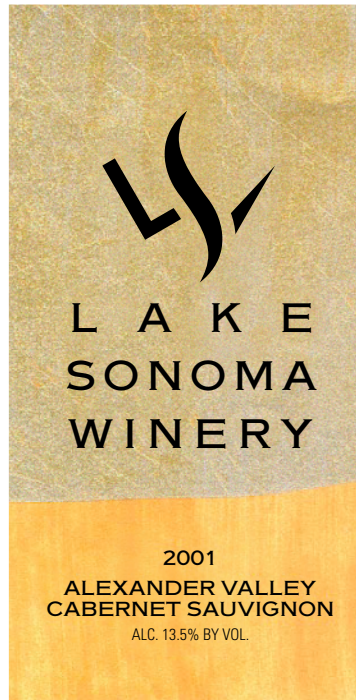


LAKE SONOMA WINERY



Wine Description

Classic varietal nuances of cassis and currants complement concentrated flavors of blueberry, black fruit and hints of cocoa. Mellowed tannins intertwine to add backbone for structure and complexity.

Winemaker Notes

The grapes for this wine were crushed and fermented warm, pumping juice from the tank bottom over the cap of floating grape skins on a regular basis. The wine was pressed off the skins at dryness and allowed to settle in a stainless steel tank. The clear wine was then racked to 60 gallon French and American oak barrels to finish malolactic fermentation. The wine was barrel aged a total of 28 months.

Composition: 100% Cabernet Sauvignon

Appellation: 97% Alexander Valley, 3% Napa Valley

Aging: 28 Months in French and American oak

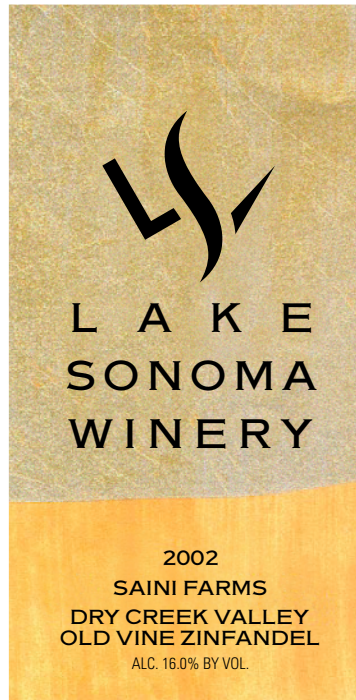
Acid/pH: 5.9/3.68

Alcohol: 13.5%

Production: 5,303 cases



LAKE SONOMA WINERY



Wine Description

A hearty wine with ripe Bing cherry and candy apple nuances that are accompanied with fresh new oak aromas. This versatile wine can be enjoyed now or for years to come.

Winemaker Notes

The 2002 Old Vine Zinfandel was produced entirely from 71 year old, head trained, dry farmed vineyards on gravelly benchland in the Dry Creek Valley. 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. The wine was pressed off the skins slightly sweet and racked to 60 gallon French and American oak barrels. Malolactic fermentation completed in the barrel. The wine was aged in barrel a total of 18 months.

Composition: 100% Zinfandel, Old Vine

Appellation: 100% Dry Creek Valley, Saini Farms

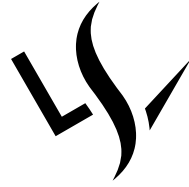
Aging: 18 Months in French and American oak

Acid/pH: 7.2/3.63

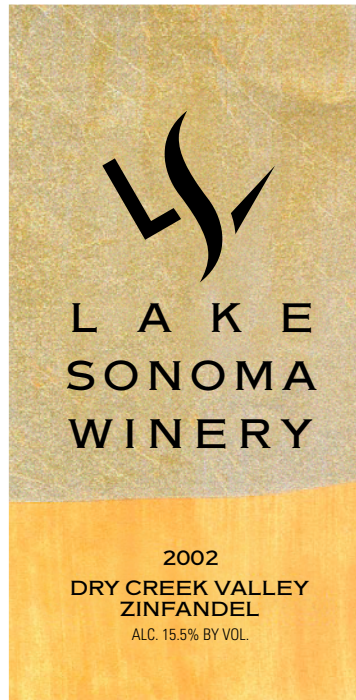
Alcohol: 16.0%

Production: 1,147 cases

Bottled: June 2004



LAKE SONOMA WINERY



Wine Description

Flavors of raspberry and cranberry merge with black pepper and clove spices. Mellow aromas of coconut are intertwined with firm tannins and a hearty finish. Sure to age well or enjoy for immediate consumption.

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. The wine was pressed off the skins slightly sweet and racked to 60 gallon French and American oak barrels. Malolactic fermentation completed in the barrel. The wine was aged in barrel a total of 18 months.

Food Recommendations

Rich flavors make this hearty 2002 Lake Sonoma Dry Creek Zinfandel able to stand up to rich or spicy foods such as venison, lamb, or Thai dishes.

Composition: 96% Zinfandel, 4% Petite Syrah

Appellation: 88% Dry Creek Valley, 11% Mendocino County, 1% Sonoma Valley

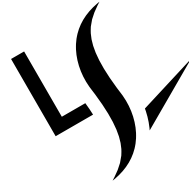
Aging: 18 Months in French and American oak

Acid/pH: 6.75/3.83

Alcohol: 15.5%

Production: 5,100 cases

Bottled: June 2004



LAKE SONOMA WINERY



Wine Description

Ripe flavors of Bosc pears and green apples are integrated with hints of vanilla from French oak.

Winemaker Notes

The grapes for this wine were whole cluster pressed to keep harsh phenolic compounds at a low level. After a short settling period, the clear juice was racked to French oak barrels for fermentation. The wine was aged on the fermentation lees for five months with regular stirring to re-suspend the lees and make a rounder, more complex wine.

Composition: 100% Chardonnay

Appellation: Russian River Valley

Aging: 9 Months in French oak

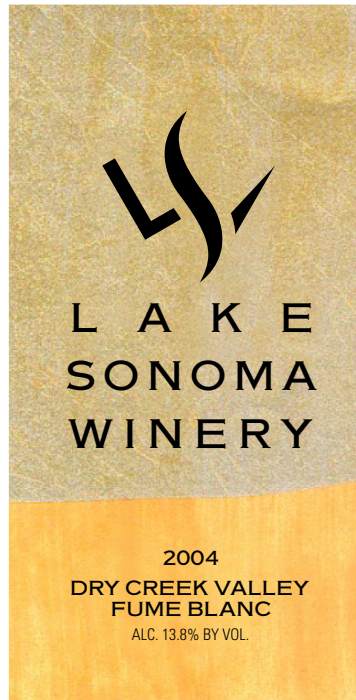
Acid/pH: 6.15/3.39

Alcohol: 13.5%

Production: 5,595 cases



LAKE SONOMA WINERY



Wine Description

Distinctive varietal characters of lemongrass and melon are intertwined with subtle notes of gooseberry and black pepper. A refreshing lime citrus finish balances and complements the fruit profile.

Winemaker Notes

This wine was made from some of the best Sauvignon Blanc Vineyards in Dry Creek Valley. Harvested at the peak of flavor the grapes are gently pressed and then cold fermented in stainless steel tanks to preserve the crisp, fruity flavor.

Composition: 100% Sauvignon Blanc

Appellation: 87% Dry Creek Valley, 7% Sonoma Valley, 6% Russian River Valley

Aging: 6 Months Stainless Steel

Acid/pH: 7.2/3.27

Alcohol: 13.8%

Production: 1,566 cases

Bottled: April 2005