



# LAKE SONOMA WINERY

## *Winemaking Process*

### **Great winemaking starts in the vineyards.**

First, and foremost, the location of each grape varietal must be carefully selected and cultivated to optimize the flavor potential within its particular mesoclimate. Our wines are true expressions of their sub-appellations.

**Lake Sonoma Winery Zinfandel comes from grapes grown in Dry Creek Valley, an appellation known for producing intensely flavored fruit.** The warm bench land area of Dry Creek Valley sits above the valley floor and gets warmer during the day. This warmer weather is particularly good for growing Zinfandel because it allows the grapes to develop full ripe flavors. The grapes are picked at the peak of ripeness, letting the jammy flavors of the wine come through.

**We select fruit for our Fume Blanc from the Dry Creek Valley.** These vineyards are located on the valley floor where the fog layers tend to keep the temperatures cooler for a longer period during the day. It is the cool weather that allows the grapes to hang on the vine longer and develop more intense flavors.

**The Alexander Valley is ideal for growing Cabernet Sauvignon.** The valley floor is rich in deep, alluvial soil that gives the Cabernet grape a wonderfully soft characteristic.

We look forward to meeting you, and think you'll find Lake Sonoma Winery is like no place you ever tasted.