



## *2006 Alta Zin*

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ZINFANDEL  
EL DORADO COUNTY

### *Vineyard Profile:*

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#### CARDANINI VINEYARD, CAMINO

As a true Zinfandel lover, I have struggled to find Zinfandels that improve with cellaring. I needed a vineyard that balanced the big, jammy notes of classic Zin with the minerality, lean tannins and ageability of a cooler climate. In the hills of El Dorado County, vineyards are often between 1,200 to 3,500 feet in elevation, exposing the Zinfandel to hot, sultry days and very chilly nights during the summer. In addition, the growing season is longer than most appellations, with slow and gradual ripening, which create balanced, food-friendly Zinfandels worthy of cellaring. I have always admired the work of Paul Bush, the Vineyard Manager for the Cardanini Vineyard, and jumped at the chance to have his grapes featured in the Alta Zin. The 2006 vintage is my fourth year working the Paul and the Cardanini Vineyard.

### *Winemaker Notes:*

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In the glass, the Zinfandel is a clear deep crimson with purple glints. The aromatics are complex, with bright primary notes of raspberry, jam and vanilla, with undertones of dried rose petals, dark chocolate and sweet oak. Medium bodied, with flavors of strawberry and raspberry jam with a sweet oak frame around firm, coating tannins and a balanced acidity. The finish of bitter orange lingers on the palate.

~Rick Davis, Proprietor and Winemaker

### *Production Data:*

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#### **HARVEST:**

Harvest Date: September 20, 2006.  
Average Brix: 25.5

#### **FERMENTATION:**

Fermentation Length: 10 days, inoculated.  
Fermentation Vessel: T-Bins  
Oak Regime: 25% New Oak: 50% Hungarian,  
50% American.

#### **VARIETAL COMPOSITION:**

100% Zinfandel

**PRODUCTION:** 180cases

**ALCOHOL:** 15.4

**pH:** 3.8

**TA:** 5.22

**RS:** Less than 0.1%

**DATE BOTTLED:** July 13, 2007

**RELEASE DATE:** January 1, 2008