



EST. 1904

SUSTAINABLY FARMED AND ESTATE GROWN

**2007 RESERVE CENTURY VINES ZINFANDEL
SONOMA VALLEY**

Crafted from 128 year old vines

Crafted from massive head-trained vines planted in 1882, this earthy, fruit-laden Zinfandel speaks to the heritage of not only the Kunde family in the Sonoma Valley but winemaking in California. Five generations of Kundes have worked the soil and vines of this historic vineyard. Our big, full flavored Zin offers lovely aromatics of ripe raspberry and cherry. The core raspberry component in the flavor profile is enhanced with nuances of dark chocolate and subtle new oak.



VINEYARDS

Varietal mix: 80% Zinfandel, 18% Petite Sirah, 2% Barbera

Appellation: Sonoma Valley **Clones:** Shaw selection of Zinfandel, Devil and Clone 3 of Petite Sirah, VCR 19 of Barbera

Yield: 2.5 tons per acre **Vine Age:** 128 years old

HARVEST

Date: September 17 to October 15 **Harvest Brix:** 26.98°

WINEMAKING

Our winemaking starts off with a 3-day cold soak and some aggressive early pumpovers to maximize color extraction. Later in the fermentation process, we used gentle cap management to avoid excessive tannins. We pressed off at dryness, settled the wine in tank, and racked to barrels for aging. The blending of Petite Sirah and Barbera gives added depth and a spicy pepper character to the finished wine. Following 16 months of aging in French, Hungarian, and American oak cooperage (28% new), we bottled the wine in April 2009.

WINEMAKER'S COMMENTS

“Each year the historic Shaw Vineyard at Kunde Family Estate forms the heart of our Reserve Century Vines Zinfandel. Over time, the gnarled vines have formed beautiful abstract sculptures, a true collaboration between nature and man. In 2007, the 125th harvest from these magnificent stalwarts, we knew we had a wine that was truly special. With flavors of raspberries and dark chocolate, this wine is like drinking liquid velvet. The restrained use of new oak in aging has enhanced the mouth feel and protected the luscious fruit flavors. History never tasted so good!”

Jim Bell

TIM BELL, WINEMAKER

RELEASE DATE Summer 2010
RESIDUAL SUGAR Dry
TOTAL ACID 0.60

ALC 14.8%
PH 3.60