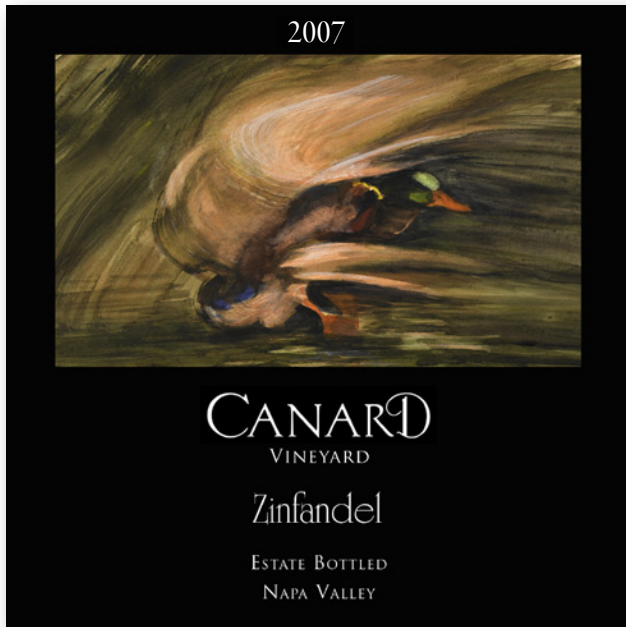


CANARD VINEYARD – 2007

ESTATE ZINFANDEL



Vintage:	2007
Appellation:	Napa Valley: Calistoga, CA
Fermentation:	Cold Soaked 4 days prior to fermentation
Aging:	18 months in French Oak (20% New)
Cooperages:	Damy, Francois Frère, Demptos
Varietals:	100% Zinfandel 100-120 Year Old Vines
Alcohol:	14.6%
Release Date:	Nov 15, 2010
Cases Produced:	150
Suggested Retail:	\$45.00

VINEYARDS & WINEMAKING

Our winemaker, Brian Graham, believes that the vineyard is absolutely the most important factor when creating a wine. “For me, it’s the vineyard that creates the quality and a wine’s uniqueness. Really it’s all about the vineyards.”

Situated just South of Calistoga on the Silverado Trail, this sustainably farmed vineyard has short cool mornings and evenings with long very warm days. Deficit irrigation and traditional head-trained vines high above the soil allows for a constant breeze to flow through the vineyard. This environment yields the qualities most prized among Napa Valley fruit.

After picking, the grapes were sorted and de-stemmed into a fermentation tank where they rested and soaked for 4 days. After a warm fermentation the wine was pressed off of the skins immediately and placed in barrel for its malolactic fermentation. Aged in only French Oak barrels for 18 months with neither fining nor filtering.

TASTING NOTES

On the nose and upon entry the wine is a seem less transition of rich ripe red fruits with rose petals and exotic spices. The mid-palate leads into a full bodied, dry mouth full of ripe red cherries, blackberries and red currants, finishing with a soft and very long finish of rich tannin structure and vanilla beans.