

**\*\*\* FACT SHEET \*\*\***

**2000 Paso Robles Zinfandel**

<b>VARIETAL (S):</b>	100% Zinfandel
<b>APPELLATION:</b>	100% Paso Robles
<b>VINEYARD (S):</b>	Dante Dusi/French Camp Vineyards
<b>BRIX AT HARVEST:</b>	24.5°
<b>PH:</b>	3.72
<b>TA:</b>	0.674
<b>ALCOHOL:</b>	14.9%
<b>COOPERAGE:</b>	30% New Oak, French & American, barrel aged for 10 months

**FERMENTATION:**

100% de-stemmed, with as many whole berries as possible, into 1-ton open top fermentors, punched down by hand 2-3 times per day. Pressed at dryness, settled, then racked to barrel. The yeast used was a commercial strain isolated from the Brunello region of Italy (BM-45).

**PRODUCTION:** 250 cases

**PRICING:** Retail (recommended) \$20/bottle

**NOTES:** Strawberries and spice in the nose, with the same, high-toned red fruits on the palate. Reminiscent of strawberry jam. Lighter style, with minimal tannins. Good acidity leads to a medium-long finish.