



2004 Zinfandel, Dillian Ranch – Amador County

In 2004, many of our Zinfandel vineyards ripened earlier than normal, but in the foothills of Amador County, the Dillian Ranch had a relatively longer growing season. This meant that the grapes experienced a long hang-time and were able to achieve optimum ripeness. The 2004 harvest of the Dillian vineyard once again produced fruit with richness, extract, and elegance. The wine exhibits rich black cherry, roasted plum, raspberry, and spice aromas. Up front it is full-bodied with sweet tannins on the palette, juicy ripe fruit, with mocha and spicy flavors. We love the balance on this wine and the mouth feel is complete with a long and elegant finish that lingers only long enough to want more!

Fruit:	100% Zinfandel, old vine head trained
Appellation:	Amador County, Tom Dillian Ranch
Harvest Dates:	Three separate picking dates: October 8, 12, and 18th
Harvest Brix:	24.8, 25.9, 26.5
Cooperage:	Aged in 50% new American oak, 10% new French oak, and 40% 2-3 year old oak.
Aging Time:	Aged in barrel for 15 months
Alcohol:	14.9%
Release Date:	April 1, 2006
Suggested Retail:	\$25.00

