

## 2004 Late Harvest Zinfandel

WOW! What a beauty! She is luscious, sexy and seductive. She is none other than the VENGE '04 LHZ! This wine was perhaps our most marvelous mishap of '04. We never really intended on making a late harvest but it is what the sultry vintage dictated.

The nose is a hot-sweet concoction of cinnamon upon a bed of cherry pie dough, ripe maraschino cherries and boysenberry jam. The fruit in the mouth is very plush to the extent of being proverbially immoral. There are condensed layers of sweet raisins and dried apricot. One hundred percent new American Oak surrounds one's palate smoothly with sweet coconut and vanillin. There is a hint of acidity allowing pairing this sweet wine with the richest of chocolates. Think of the LHZ as a liquid massage. . . Drink whenever there is the urge to indulge.



### Technical Aspects

Grown: Although it isn't mentioned on the front of the label, the fruit is entirely sourced from the Frediani Vineyard in Calistoga from 35 year old, non irrigated vines.

### Harvest

Took place on September 20<sup>th</sup>, 2004.

### Vinification and Ageing

The fruit was destemmed into open top, insulated bins where fermentation took place for nearly 15 days. The fruit was lightly pressed and put to barrel. The wine was then aged sur lies for 8½ months in 100% new American Oak from Missouri.

### Bottling Data

200 Cases of 375 mL size bottles were created on June 25<sup>th</sup>, 2005 with a final alcohol of 16.0%, 0.74 T.A. 3.86 pH and 4.0% natural residual sugar.