

## 2005 Late Harvest Zinfandel

Dense and intense is the best way to portray this dessert wine! For 2005 we have moved back to our original source for this offering to our Saddleback Estate vineyard in the heart of Oakville. These 10 year old vines are both rare and special in that they are head-trained and non-irrigated in the traditional fashion. Our vines experience stress to a degree where they are forced to regulate themselves and the results are amazing. The wine is black in color and full of black cherry and raisin fumes. The 100% new American Oak really helps to round the aromatics with its addition of coco lotion and vanilla extract character. The mouth entry is dominated by candied cherry, dried plum and red stone fruit. The youthful palate is rustic yet plush and full of fruit. The firm tannins draw out even more ripeness in the length. This rich dessert wine yearns for dark chocolate or ripe, acidic cheeses.



VENGE  
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### Technical Aspects

The arrival of the Late Harvest Zin, November 2<sup>nd</sup>, put to a close the 2005 season. The mature fruit was hand harvested cool at 45F. into half ton bins. Only 1.6 tons were picked.

### Vinification and Ageing

The fruit was destemmed into open top, insulated bins where fermentation took place for nearly 15 days. Gentle “punchdowns” by hand were employed to gently homogenize the fermentation three times daily. At the proper time post fermentation, the fruit was lightly pressed as not to supply too much tannin and astringency, then put direct to cask. The wine was matured on gross yeast lees for 8 months in four 100% new Missouri Oak. Unfined.

### Bottling Data

200 Cases of 375 mL size bottles were filled on July 8th, 2006 with a final alcohol of 16.0%, 0.85 T.A., 3.40 pH and 4.0% natural residual sugar.