

2007 “Late Night” Late Harvest Zinfandel, Oakville Estate

This year’s bottling of Late Harvest Zinfandel is a winemakers dream. It is dark and sweet with aromas of ripe berry, dried currants and sweet, toasty, Missouri Oak. The palate has full flavors of dark chocolate dipped raspberry, sweet raisins and spice all enveloped in sugar and spice.

Technical Aspects

The entire 13 year old Zinfandel block exists in two rows, only a mere ¼ acre. Using traditional techniques of dry farming and head training the vines are able to achieve incredible depth and complexity. At harvest the fruit looks and feels like it has given absolutely everything it has to offer the vintage. True to it’s nature, this late harvest Zinfandel was brought into the cellar deep into the ’07 vintage on November 1, and like usual closed the door on the season. The mature fruit was hand harvested cool at 50 degrees F into half ton bins. Only a minute 0.90 tons were picked. We can only hope for adequate yields but the head-trained style of trellising dictates only mere pounds per vine.



Vinification and Ageing

After careful cluster sorting, the sweet black bunches were destemmed into open top, insulated bins where fermentation took place for nearly 15 days. Gentle “punch downs” by hand were employed to gently homogenize the fermentation two times daily. At the proper time during fermentation, the fruit was lightly pressed as not to supply too much tannin and astringency, and then put direct to cask. The wine was matured on gross yeast lees settlings for 10 months in three 100% new Missouri Oak. Neither the removal of tannin via fining nor any sulfites were employed during the ageing of this wine.

Bottling Data

100% Late Harvest Zinfandel from the Oakville Estate.
15.5%, 0.85 T.A., 3.72 pH and 8.0% natural residual sugar.
150 cases produced.