



2008 “Late Night” Late Harvest Zinfandel, Oakville Estate

Hold onto your senses! This year’s bottling of Late Harvest Zinfandel is dark and sweet and something to behold. Colorful aromas of ripe berry, dried currants, cola and sweet, toasty, Missouri Oak waft across the nose. The palate has full flavors of sweet raisins, dark chocolate dipped raspberry and spice all enveloped in a cape of 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 ’08 vintage on October 29th 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 0.94 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

150, 375mL Cases were bottled on September 10th, 2009 with a final alcohol of 15.5%, 0.85 T.A., 3.72 pH and 8.0% natural residual sugar.