

MUNSELLE VINEYARDS
2012 OSBORN RANCH ZINFANDEL

	TECHNICAL INFORMATION
APPELLATION:	Alexander Valley
VINEYARD SOURCES:	100% Munselle Vineyards, Osborn Ranch – Two Horses Block
VARIETAL COMPOSITION:	100% Zinfandel – Primitivo Clone
HARVEST DATE:	October 6, 2012
COOPERAGE:	100% French, 50% New
MATURATION:	18 months in barrel
ALCOHOL:	15.4%
MALOLACTIC:	100% Complete
BOTTLING DATE:	April 2014
PRODUCTION:	192 cases

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Our cordon-trained vines were pruned in late February to slow bud break, since this block does not have a frost protection system. In early summer the vines were shoot-thinned to two canes per spur. The wires were then lifted on both sides of the vine to position the shoots in a vertical direction and increase air circulation under the vine canopy. With Zinfandel vines in particular, good air circulation is critical to prevent the development of bunch rot. In late summer we conducted three separate fruit drops to remove green or damaged berries. Once we achieved an evenly-ripened and healthy crop, it was time to pick. On October 3 we harvested 2.45 tons to produce our 2011 Osborn Ranch Zinfandel.

This wine represents all that is great about Zinfandels. The bold aroma seductively invites you to sip and savor the complex flavors of berries and spice. It is truly a beautiful wine that will delight your senses on so many levels. And, its silky smooth finish leaves you thirsting for more.

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VINEYARD DETAILS

BLOCK: Two Horses Block
YEAR PLANTED: 2006
ACRES: 2.98
ROOTSTOCK: SO4
CLONE: Primitivo
SPACING: 6' X 9'
VINES/ACRE: 807
SOIL TYPE: Zamora silty clay loam, 0% slope
PRODUCTION: Average Production
4.5-5.5 tons/acre

OSBORN RANCH – TWO HORSES BLOCK

Our Great Great Grandfather, Broder Frellson, was he winemaker and general manager for the original Red Winery in Alexander Valley (owned by Stagg's Leap Winery). When Red Winery changed ownership in the mid 1890's, Broder chose to make Alexander Valley his permanent home and purchased the Osborn Ranch.

In 2006, we selected the Two Horses block on the Osborn Ranch to plant new zinfandel vines, the Primitivo clone. The ground beneath these vines is made up of silty loam for the first two feet and then a gravely loam base. The soil structure drains exceedingly well, resulting in very balanced vines.

We eagerly awaited the first crop in 2008 to create our first vintage of Zinfandel under the Munselle Vineyards label. These vines continue to produce small berries on loose clusters with a dark skin and fruit-forward flavors likened to raspberry jam, dark plum, with a twist of black pepper – delicious!



3763 Hwy 128
Geyserville, CA 95441-9430
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