



2010 Osborn Ranch Zinfandel Alexander Valley

Technical Information

Appellation:	Alexander Valley
Vineyard Sources:	100% Munselle Vineyards, Osborn Ranch – Two Horses Block
Varietal Composition:	100% Zinfandel – Primitivo Clone
Harvest Date:	October 11, 2010
Cooperage:	100% French Oak; 50% New
Maturation:	19 months
Alcohol:	15.8%
pH:	
TA:	
Malolactic:	100% Complete
Bottling date:	May 17 th , 2012
Production:	145 cases

2010 Osborn Ranch Zinfandel

The grapes selected for our 2010 Osborn Ranch Zinfandel were farmed with the practices required to produce the highest quality Alexander Valley Zinfandel. Our cordon-trained vines were pruned in late February to slow bud break, as 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.

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 11th, 2010 we harvested 2.94 tons to produce our 2010 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.



Vineyard Details

Block:	Two Horses Block
Year Planted:	2006
Acres:	2.98
Rootstock:	SO4
Clone:	Primitivo
Spacing:	6'x9'
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

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

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

We eagerly awaited our first crop in 2008 used 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!