



2009 Denier-Handal Vineyard, Alexander Valley Zinfandel

Winemakers: Lucas Meeker, Dick Handal, and David Noyes, Consulting Winemaker

§ Harvest dates: September 10, 2009

§ Sonoma County

§ In the Cellar: Fermentation in open top tanks with manual punch down 2 - 4 times a day

§ Length of fermentations: 10 to 13 days.

§ Oak Regimen: Aged in 2-year-old French and American oak barrels for 11 months.

§ Bottled Date: July 2, 2011 Unfined with a light filtration. Released October 2011.

§ Alcohol: 14.5%

§ pH: 3.5

§ Residual Sugar: Less than 0.1%

§ Varietals: 100% Zinfandel

§ Dry Valley Terroir: Alexander Valley riverfront vineyard, sandy soil

Harvest Notes: The year experienced a slow start weather wise with cooler temperatures in the spring that was cause for concern for some producers. For us, it was perfect cool weather that led to a warm summer and perfect harvest conditions in September, ripening the fruit just as we like it. We picked just in time as there was an epic rain storm in October that caused moisture and cooler weather for other producing vineyards. The sugar and acid levels were in balance at nearly perfect levels at harvest time due to the near ideal weather. The fruit arrived at the crush pad shortly after harvest while the grapes were still cool.

Tasting Notes: This medium bodied, well balanced wine exhibits the best qualities of an Alexander Valley Zinfandel. The balance between the fruit flavors, tannin and acid makes this vintage truly enjoyable. The first thing you notice is its color and jewel-like clarity in your glass. The aromas are pure fruit with hints of spices and wood. Raspberries, black currants, blackberries, and black pepper are the initial flavors with some of us also tasting nuances of black cherry, figs, cedar and other spices. The finish is long and enjoyable.

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