

BRAZIN

2007 Dry Creek Valley Zinfandel Fall Creek Vineyard

Wine

2007 Brazin Fall Creek Vineyard Zinfandel offers delicate aromas of soft white pepper and raspberry with hints of dried sage and rhubarb. On the palate, bright, wild berry flavors are followed by soft silky tannins and a bright acidity which tightens up the mouth feel. Brazin Fall Creek is a wonderful complement to grilled flank steak topped with chimichurri or a blackened chicken and black bean tostada loaded with fresh salsa.

Vintage

California experienced ideal growing conditions in 2007. A dry winter led to an early bud break. Temperatures for the remainder of the season were quite moderate which facilitated longer hang time in the vineyards. In September, grapes were handpicked at night (under lights) into small bins and rushed to the winery before daybreak. Once in the winery, the grapes were gently de-stemmed into small lot fermenters and inoculated with specialty yeasts which are known to produce rich, powerful wines. After fermentation, the wine was pressed into small American and French oak casks where it aged for 17 months.

Vineyards

Dry Creek Valley is known for producing some of the best Zinfandel in California. The grapes for this single vineyard Zinfandel come from a small block of head trained old vines within Fall Creek Vineyard, at the northern end of Dry Creek Valley. The soil on this block is dominated by rich loam soils with a small sandier lens running along the creek. The vines along the creek are less vigorous and add a nice white pepper spice component to the predominately bright red berry flavor and aroma profile of the rest of the block.



Appellation: Dry Creek Valley, Fall Creek Vineyard

Alcohol: 15.0%

Oak Barrels: 17 months – 100% French & American Oak

Residual Sugar: 0.22g/100ml

Brix: 28°

Cases Produced: 1,600 six pack cases

Total Acid: 0.65g/100ml

Final pH: 3.38

Suggested Retail: \$24.99