

BRAZIN

2007 Sonoma Valley Zinfandel

Monte Rosso Vineyard

Wine

2007 Brazin Monte Rosso Vineyard Zinfandel offers aromas of black pepper, blackberry, and dried spice followed by bold, blackberry jam and creamy vanilla flavors. This inky dark and full-bodied Zinfandel is rich and ripe with firm tannins. Serve with grilled flatbread topped with sausage, caramelized onions and manchego cheese or dark chocolate cake.

Vintage

California experienced classic growing conditions in 2007. Warm days and cool nights allowed for slow and consistent ripening. A cool patch midway through the harvest season facilitated the concentration of flavors as the grapes had more hang time in the vineyards. In early September, the fruit was handpicked during cool night temperatures, and then gently de-stemmed at the winery before undergoing fermentation. After fermentation, the wine was pressed into small French oak casks where it aged for 16 months.

Vineyards

The Monte Rosso vineyard is located on the southwest side of the Mayacamas mountain range, in Sonoma Valley, with vineyard elevations ranging from 700 to 1,240 feet. Due to its location on the mountain summit, Monte Rosso experiences a cooling influence from San Pablo Bay, and peeks above the morning fog line that hugs the valley floor. The soil is predominately red and iron rich from ancient volcanic activity. The range of plateaus and hillsides that make up Monte Rosso contain mostly loam, mineral-laden soil, which contributes to the rich, intense flavor found in the resulting wines.



Appellation: Sonoma Valley, Monte Rosso Vineyard
Alcohol: 15.0%
Oak Barrels: 16 months – 100% French Oak

Residual Sugar: 0.16g/100ml
Brix: 28°
Cases Produced: 1,600 six pack cases

Total Acid: 0.64g/100ml
Final pH: 3.32
Suggested Retail: \$34.99