



WEIBEL FAMILY 2006 ZINFANDEL

Mendocino County

HARVEST

A slow spring kicked off the 2006 growing season with late season rains slightly delaying bud break. Summer came quickly with record breaking temperatures in July. Pushed by the heat but tempered by Mendocino's coastal influence, the grapes ripened with exceptional flavors. Mendocino County has warm days like Napa Valley and Sonoma, but cooler nights which accentuates the delicate flavor nuances in our fruit as well as promoting a refreshing crispness.

TASTING NOTES

Weibel Family's H&W Estate Vineyards are located in Redwood Valley, a small viticulture area with unique weather patterns and soil compositions. Our Zinfandel vines are considered old at 25 plus years-of-age, and are planted in rich, riverbed loam. Yields are low, which increases the concentration of flavor. We wait for the grapes to reach physical maturity to ensure a rich, full-bodied wine. The zinfandel grape is a chameleon, having the ability to reflect the winemaker's style.

The Weibel Family 2006 Zinfandel is a deep red color with spicy plum nuances on the nose. Intense, juicy, red berry flavors with a balanced acidity, our Zinfandel has a lingering finish with impressions of cedar and vanilla.

Serve our Weibel Family Zinfandel with BBQ Pork with a red currant reduction sauce, or oven-fired pizza with caramelized onions and salami.

TECHNICAL DATA

Alc. By Vol:	14.7%
Residual Sugar:	0.10 g/L
pH:	3.74
Total Acidity:	6.19 g/L

