2004 Old Vine Zinfandel Dry Creek Valley Buchingnani/Garcia Vineyard

Knock your socks off, cult style Zinfandel. 100% Zinfandel from 100+ year old vines.

We've been making wine from these same rows of old vines for nearly 30 years, and it's been quite a ride. We've learned more from making this difficult wine than almost any other. The old vines don't ripen fruit evenly, the grapes lack enough nutrients for the yeast, the alcohol production is high and the fermentation wants to stop or stick before all of the sugar is converted. These challengs have caused us to learn new techniques and hone the old ones. We've taken the things we've learned and applied them to our other wine, making them all better, more balanced, better tasting and more intriguing. This one, the Old Vine Zin, is the master.

A new record for naturally fermented alcohol was reached with this vintage at 17.49%. Our fermentation techniques produced high levels of glycerin to mask any heat from the alcohol. What is left is its driving force for the flavor, pshing the tasing experience to a new level. It's quite remarkable. We serve it at the end of long meals with friends; it will restart any lagging conversation.

> Alcohol: 17.5%, Residual Sugar: 0.6% Age: 2 years in 80% American oak Bottled 300 cases, February 19, 2007

