

# Mission Trail

V I N E Y A R D S

## TASTING NOTES

This wine possesses intense aromas of black cherry, rhubarb, leather and black and white pepper. The varietal true black cherry flavors on the palate give way to dark plum, blackberry, clove spice and cocoa. The extended barrel aging and cellar time has transformed this hearty and robust Medium- to full-bodied wine into an something that is incredibly elegant and silky. The tannin structure is refined and adequate making for a very well balanced wine. The ideal time to drink the wine is in 4 to 8 years of the vintage date.



## TECHNICAL DATA

Appellation: Sonoma Valley  
Composition: 100% Zinfandel  
Harvest Date: October 2004  
Alcohol: 14.5%  
pH: 3.60  
Acidity: 0.75 g/L  
Sugar: 26.5 Brix at Harvest  
Cooperage: American Oak  
Barrel Aging: 18 Months  
Cellar: 3-8 years  
Cases: 235

## VINEYARD NOTES

Rhyolitic Ash and Alluvial Wash soils at 220 feet elevation. Single eight-and-a-half-acre block planted 1976. La Paz clone. Yield 2.1 tons/acre.

## PRODUCTION NOTES

The grapes were harvested by hand in cool morning hours. The grapes were then de-stemmed to stainless steel fermenters. The Prise de Mousse yeast strains were used to create a 14-day concurrent primary and malolactic fermentation. Numerous and gentle pump-overs were used throughout fermentation in order to attain proper color and flavor extraction. The wine, after single racking in tank, was transferred to barrels. The wine was allowed to age gracefully for 18 months in 100% American oak, about one third were new barrels. The final wine was lightly fined and filtered prior to bottling.

## ACCOLADES

### Double Gold-Best of Appellation (Appellation America)

"It was indeed, and earned a Double Gold. We not only loved it, but found it dead nuts on the money for the region. It was actually kind of amazing, as the panel remarked on."

### Gold-Sommelier Challenge

Sonoma Valley: Aroma Deep, multi-dimensional. Fresh cherry, nectarine and bramble, tea leaves, oak spice.

Flavor- Lush and feminine with solid, unobtrusive tannins, generous fruit and warm cocoa. "This is more or less an exact description of the 2004 Mission Trail Zinfandel."

