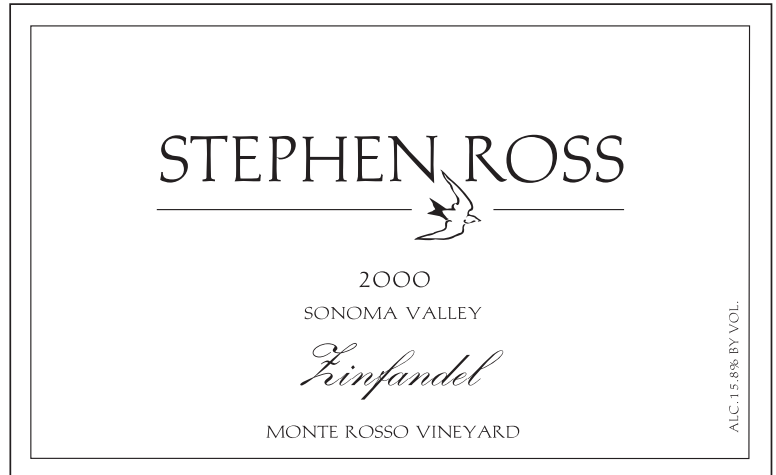


2000

SONOMA VALLEY

ZINFANDEL

MONTE ROSSO VINEYARD



- Harvested by hand on September 20, 2000
- Juice analysis; 27.5° brix, 8.55 g/l T.A., 3.38 pH
- 100% destemmed, and crushed into two 1.5 ton open-top tanks
- 24 day *cuvaison*/skin contact;
 - 4 day cold soak @ 50° F
 - 20 day fermentation, punched down 3 times per day, peak temperature 85 °F
- Aged in French oak barrels 15 months - 40% new French oak, *Sirugue, Taransaud and Radoux*, and 60% once- and twice-used barrels
- Clarified by racking three times
- Wine analysis; 15.8% alcohol, 6.15 T.A., 3.55 pH
- Bottled unfiltered on January 18, 2002

The Monte Rosso Vineyard Zinfandel vines were planted in 1885. The parcel where the *Stephen Ross* Zinfandel was grown has grand old vines looking more like small fruit trees with massive trunks. The vineyard has been managed and owned by the Louis Martini family since 1936. Crop yields were low in 2000 — around 1.1 ton per acre — and the growing season was generally cool. Harvest took place early in the morning, and the grapes were transported to the winery in a refrigerated truck. This is the fourth year of producing a Monte Rosso Zinfandel at *Stephen Ross* and this one reached the highest level of ripeness and flavor development. It could be described as a blockbuster at 15.8% alcohol, but there are good levels of tannin, acid, and oak to yield a balanced and generous wine. It is a classic example of Monte Rosso Zinfandel showing flavors of raspberry, briar, and black pepper. Hearty fall and winter dishes are excellent matches for this wine.

172 cases produced.