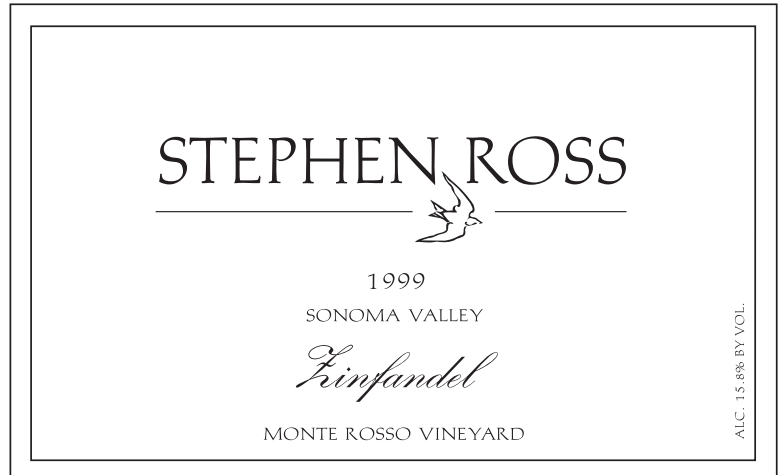


1999

SONOMA VALLEY

ZINFANDEL

MONTE ROSSO VINEYARD



- Harvested by hand on October 2, 1999
- Juice analysis; 25.9°Brix, 8.88 g/l T.A., 3.22 pH
- 100% Destemmed, and crushed into small 1.5 ton (4' by 4') fermentation tanks
- 17 Day *Cuvaison*/Skin contact;
 - 3 Day cold soak @ 50°F
 - 14 Day fermentation, punched down 4 times per day, peak temperature 85°F
- Aged in French oak barrels 16 months - 35% new French oak, *Taransaud* and *Radoux*, and 65% once and twice used barrels
- Clarified by racking two times and a light filtration prior to bottling
- Wine analysis; 15.8% alcohol, 7.73 T.A., 3.51 pH
- Bottled on February 15, 2001

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 down in 1999, 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 third 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.

142 cases produced.