



HARASZTHY
2008 LODI OLD VINE ZINFANDEL
HARASZTHY FAMILY CELLARS

<http://haraszthyfamilycellars.com>

THE WINE:

Zinfandel fruit was sourced from the Schatz and the Phillips Farms - both highly respected Zinfandel growers in Lodi, California. The Syrah component was grown on the Mazza Ranch in Napa Valley and represents 10% of the total blend. This Zinfandel exhibits dimension and complexity in the bouquet. The taste profiles are well rounded on the pallet and delivers a lingering finish. The Zinfandel component was aged for approximately 13 months in American oak barrels. The Syrah component was aged in French oak barrels for approximately 16 months. The wine was bottled in the spring of 2010.

THE VINTAGE:

The 2008 vintage delivered ideal growing conditions starting with bud break and remained steady through out the harvest. Kind weather helped to extend the fruit hang time ensuring full fruit ripeness and the wonderful aromatics and texture that comes from it. This wine exhibits a generous boldness balanced by a noble earthy finesse.

TASTING NOTES:

Full bodied, exceptionally rich and deep in color, aroma and flavor. Intense red and black fruit flavors of cherries, raspberries, and blackberries. Very smooth tannins make this wine a pure drinking pleasure.

TECHNICAL ANALYSIS:

Varietal: Zinfandel (90%), Syrah (10%)

Source: Lodi Zinfandel @ 100% Lodi, Napa Syrah @ 100% Napa Valley

Acid: 0.68 gm/100ml

pH: 3.51

Alcohol: 14.5%

Bottling Date: April, 23. 2010

Production: 2340 cases

Winemaker: Vallejo Haraszthy