



EST. 1980

CARTLIDGE & BROWNE

2007

ZINFANDEL
Amador County

ALC. 14.2% BY VOL.

Deaver Ranch, a classic Sierra Foothills Vineyard, provided the lion's share (94%) of the 2007 C & B Zinfandel. Our portion of the vineyard are comprised of thirty-to-forty-year-old head-trained and spur-pruned vines, planted on rolling ground near the little town of Plymouth. The harvest took place on September 25, under excellent conditions, with the grapes at an aggregate sugar level of 26.5 Brix. Fermentation took place in stainless steel, at a maximum temperature of 88 degrees F; maceration on the skins lasted 21 days. The wine saw 10 months of oak aging (80% American, 20% French). The remaining 6% of the blend was split between a very dense, fruity Clarksburg Petite Sirah and an elegant, aromatic Zinfandel from the east side of the Napa Valley. The Napa lot was made in a similar fashion to the Amador wine, with the exception of a shorter maceration period (15 days) and aging on 50% French, 50% American oak.

Alc. by vol. 14.75%

TA 0.66g/100ml

pH 3.64

Winemaker's Tasting Impressions

A full ruby/garnet in color, the 2007 Amador County Zinfandel offers a spot-on varietal nose of rich plum and cherry, spice cake, leather, and sweet oak. On the palate, it is firm yet without hard edges; its inviting flavors include lush red fruits highlighted by licorice, baking spices, and a bright minerality that lends juiciness to the ripe fruit impression.

Enjoy it with roasted or grilled meats, poultry, and hearty pastas; it is as at home with beef tenderloin in red wine sauce as it is with ribs or pot-roast. Also a wonderful companion for alfresco cold cuts and fine delicatessen fare.

Robert M. Parker, Jr.'s



The
WINE
ADVOCATE®

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The question that begs to be answered is why so many producers ignore what **Cartlidge and Browne does better than just about anybody else in the state**—produce fruit forward, pure, varietally correct, delicious wines.