



## 2004 ESTATE ZINFANDEL

### VINEYARD SITE

NINE MILES FROM THE OCEAN, IN A SADDLE BETWEEN TWO RIDGE TOPS SITS PORTER-BASS VINEYARD. THE RUSSIAN RIVER GENTLY FORMS AN OXBOW AROUND THESE RIDGES ALLOWING THE FOG TO DRIFT TO THE FOOT OF THE VINEYARD, COOLING THE VINES IN THE SUMMER. THE FOREST OF REDWOOD AND FIR THAT SURROUNDS THE VINEYARD PROTECTS THE VINES FROM STRONG WINDS AND CONTAMINATION FROM OTHER VINEYARDS.

BEING ON THE WESTERN EDGE OF THE RUSSIAN RIVER VALLEY APPELLATION WE PUSH THE LIMIT TO RIPEN ZINFANDEL. THE GRAPES DO NOT REACH MATURITY UNTIL MID-OCTOBER. THIS LONG HANG TIME CREATES RIPE, BEAUTIFUL TANNINS AND INCREDIBLE INTENSITY OF FLAVOR AND COLOR. AT THE SAME TIME THE SUGARS STAY LOW ENOUGH TO MAKE A BALANCED WINE

### VINEYARD HISTORY

IN 1980 WE FOUND THIS RUN-DOWN, CENTURY-OLD, ZINFANDEL VINEYARD AND BEGAN THE SLOW ARDUOUS PROCESS OF REVIVING THE VINES. DECADES OF FARMING-INDUCED EROSION HAD LEFT THE SOIL WITH ONLY THE SUSTENANCE FOR GROWING POISON OAK AND BLACKBERRIES. WE LOOKED TO BIODYNAMIC AND ORGANIC FARMING TO GENTLY FORM THE VINEYARD AND CREATE LIFE IN THE SOIL. ATTAINING THIS VITALITY TAKES TIME AND PATIENCE BUT THE REWARDS ARE SEEN OVER GENERATIONS RATHER THAN YEARS. OVER TIME MOST OF THE ZINFANDEL VINES HAVE BEEN REPLANTED, LEAVING ONLY A SMALL MOTHER BLOCK. WE USE BUDWOOD FROM THESE VINES TO MAINTAIN THE VINEYARD CHARACTER.

WE BELIEVE THAT USING BIODYNAMIC PRACTICES ALLOW FOR A TRUE EXPRESSION OF PLACE. WE DO NOT MANIPULATE THE PLANT OR THE SOIL. THE RESULTS ARE WINES THAT ARE MORE EXPRESSIVE OF THE TERROIR.

### 2004 ZINFANDEL WINEMAKING

WE PICKED THE ZINFANDEL ON SEPTEMBER 20TH AND 24TH. LATE SUMMER HEAT HAD THE FRUIT READY TO PICK SEVERAL WEEKS EARLY. THE FRUIT WAS 100% DESTEMMED AND 50% CRUSHED AND BEGAN FERMENTATION AT 23.5 BRX. THE MUST WAS IMMEDIATELY CHILLED AND PROTECTED FROM AIR FOR SEVEN DAYS. AFTER THIS TIME THE PRIMARY FERMENTATION BEGAN WITH NATIVE YEAST. WE PRESSED ON THE 4TH AND THE 6TH OF OCTOBER AND IMMEDIATELY WENT TO BARREL. THE WINE WAS AGED IN A BLEND OF LATOUR, FRANCOIS FRERES AND REMOND FRENCH OAK BARRELS, WITH A TOTAL OF 32% NEW OAK. THE WINE HAD A SLOW AND STEADY SECONDARY FERMENTATION FINISHING MID JULY. WE BOTTLED EARLY SEPTEMBER TOTALING 551 CASES.

### 2004 ZINFANDEL TASTING NOTES

2004 IS A VINTAGE THAT OFFERS AN ELEGANT WINE. FLORAL AROMAS OF ORANGE BLOSSOM, AND NASTURTIUM COMBINE WITH NUTMEG, CINNAMON AND GREEN PEPPERCORNS. ON THE PALATE THE WINE SHOWS DISTINCT BRIARY QUALITIES ALONG WITH FLAVORS OF CITRUS OIL AND MINT. THE WINE HAS A LONG, SOFT FINISH OF BALSAWOOD AND SPICE.

FOR MORE INFORMATION PLEASE CALL 707-869-1475  
11750 MAYS CANYON RD, GUERNEVILLE, CA 95446  
[WWW.PORTERBASS.COM](http://WWW.PORTERBASS.COM)

