

ESTATE BOTTLED AT THE HYAMPOM VALLEY RANCH, TRINITY COUNTY, CA

### WINE DESCRIPTION

This dark full-bodied wine has complex mingled aromas and flavors of fresh raspberries and loganberries along with a medley of dried blackberries and blueberries. A background of spicy oak and espresso heightens this wine's fruit complexity.

### WINEMAKER'S NOTES

The 2005 season in Hyampom Valley of Trinity County California made well balanced, bright, and refined wines. Spring came in cold and continued to bloom. This coolness facilitated a naturally low yielding season in turn made more concentrated flavored wines than normal. Summer was mild and constantly even in temperature. Consistent with other seasons, 2005 Summer has warm to hot days and very cool nights which preserved the natural acids in the grapes and thus brightened the rich flavors of this vintage. Tannins of this year for the red wines turned out to be smoother than normal and less tannic which balanced out the elegance of our wines. Overall, 2005 was an excellent consistently smooth season which yielded concentrated well balanced wines which enabled us to continue our family legacy of making small lots of honest hand crafted wines that accentuates varietal characters.

### FOOD RECOMMENDATIONS

Roasted lamb shank marinated with this Zinfandel and drizzled with raspberry reductions sauce with rice pilaf and a dessert of German chocolate cheesecake.

### HYAMPOM VALLEY RANCH

The R. Merlo Estate Vineyards are located on the riverbanks of the wild and scenic South Fork of the Trinity River. Surrounded by 6000 ft. mountains on all sides, the vineyards are higher than most California vineyards, at an elevation of 1,250 feet. The valley floor has alluvial soils, allowing for excellent drainage and producing elegant yet complex flavors. The surrounding hillsides are composed of shallow native clay, which helps to create bold, well-structured wines. The growing season – a full three to four weeks later than that of Napa or Sonoma – allows for a much slower ripening, increasing hang time and creating full concentrated flavors without over – ripening or depleting natural acids.

<b>GRAPE SOURCE</b>	Hyampom Valley Ranch, Trinity County, CA
<b>AGING</b>	14 months in American oak (20% new oak)
<b>TOTAL ACID / pH</b>	.68 / 3.35
<b>RESIDUAL SUGAR</b>	0.1%
<b>ALCOHOL</b>	14.2% Alcohol By Volume
<b>BOTTLING DATE</b>	August, 2007
<b>PRODUCTION</b>	710 Cases

