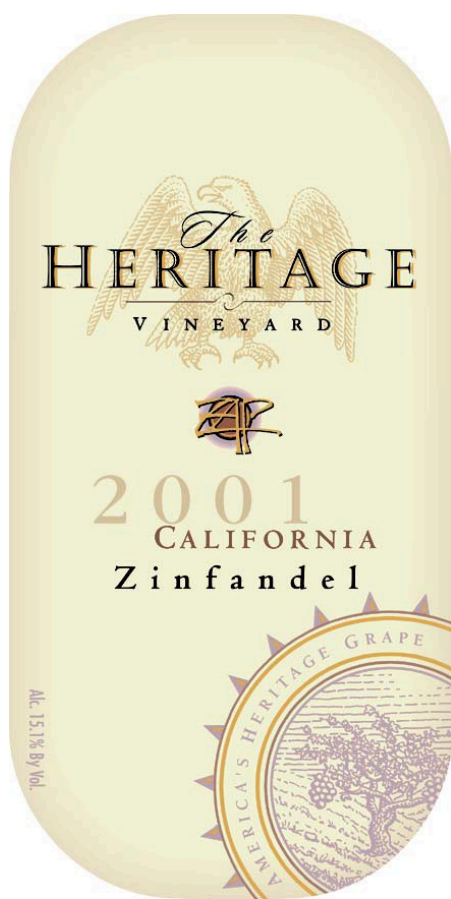


THE HERITAGE VINEYARD



The Heritage Vineyard is an unusual and unprecedented collection of rare and famous Zinfandel vine cuttings grown throughout California. The Heritage Vineyard stretches over one acre within the UC Davis Oakville Research Station in Napa Valley, California. During the first phase of the project in 1995, 63 selections were planted; during the second phase in 1999, an additional 27, so that the total number of selections now totals 90. The vines are grafted onto St. George rootstock in clay loam soil with a spacing of 9 feet x 8 feet. Each vine is head-trained and spur-pruned in the "goblet" shape as they would have been in the nineteenth century. These practices are not as typical today, since they insure a low (and high quality) yield.

ZAP began producing wine from this historical vineyard in 1997. The first Heritage Vineyard Zinfandel was harvested by ZAP winery producer Nils Venge of Saddleback Cellars and Mary Buckles Pisor of PlumpJack Winery in Oakville. The 1998 vintage by Robert Biale of Robert Biale Vineyards in Napa, the 1999 vintage was by Matthew Cline of Cline Cellars. The 2000 vintage is by Rod Berglund of Joseph Swan Vineyards and the 2001 vintage is produced by Joel Peterson of Ravenswood.

THE 2001 HERITAGE VINEYARD ZINFANDEL TECHNICAL INFORMATION

HARVEST DATA

PICKING DATE: September 24, 2001
YIELD: 2.6 tons
BRIX: 24° (At harvest)
YEAST: Native/uninoculated
T.A.: 6.1 g/L
PH: 3.29

BOTTLED WINE ANALYSIS

BOTTLING DATE: December 16, 2002
T.A.: 6.7 g/L
PH: 3.4
ALCOHOL: 14.9 %
RESIDUAL SUGAR: 0.40 g/L

Zinfandel from the Heritage Vineyard was picked on September 24, 2001 and delivered to Ravenswood winery in half-ton bins. The fruit was crushed and stemmed into a small open-top redwood fermenter of appropriate size. After a four-day cold soak, the uninoculated fermentation began. The cap was punched down by hand two to four times per day with more punching in the early part of the fermentation and less punching late. After the fermentation reached dryness, 14 days after crushing, the wine was pressed, settled, and racked to French oak barrels 50% of which were new medium toast Never. The wine was bottled on December 16, 2002. It is unfiltered and unfined.

Tasting Notes: Dark ruby in color, bright scents of black cherry, vanilla, and spice are the highlights of this wine. It is rich in the mouth with good black cherry, cedar-like flavors and has a long somewhat astringent finish. This wine should continue to develop in bottle for eight to ten years.