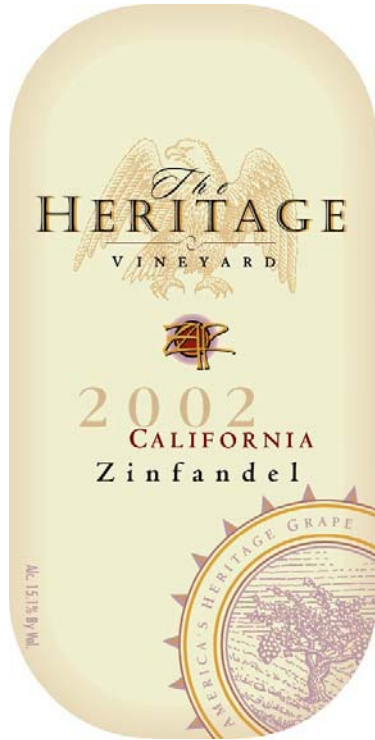


THE HERITAGE VINEYARD



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 Trinitas Cellars. The 2000 vintage was by Rod Berglund of Joseph Swan Vineyards, 2001 vintage was produced by Joel Peterson of Ravenswood, 2002 vintage by Ehren Jordan of Turley Wine Cellars, vintage 2003 by Paul Draper of Ridge Vineyards, and the 2004 vintage by Kent Rosenblum, Rosenblum Cellars.

THE 2002 HERITAGE VINEYARD ZINFANDEL

TECHNICAL INFORMATION

HARVEST DATA

PICKING DATE: SEPTEMBER 18, 2002

YIELD: 1.977 TONS

BRIX: 27.2 °

T.A.: 0.67 G/100ML

PH: 3.47

YEAST: UNINOCULATED

BOTTLED WINE ANALYSIS

BOTTLING DATE: JANUARY 12, 2004

T.A.: 0.69 G/100ML

PH: 3.43

ALCOHOL: 16.1%

RESIDUAL SUGAR: 0.07 G/100ML (DRY)

The Heritage Vineyard zinfandel vines were picked into one-half ton bins. Fruit was de-stemmed into a small stainless steel fermenter. After a cold soak of several days, the un-inoculated fermentation began. The cap was punched down two times per day. The wine was drained and pressed on the 11th day with a substantial amount of residual sugar and barreled down to finish its fermentation in French oak barrels, of which 25% were new. The wine was racked and sulphured for the first time upon completion of malo-lactic on the 6th of May. It was racked one more time the day before it was bottled, un-fined and unfiltered.