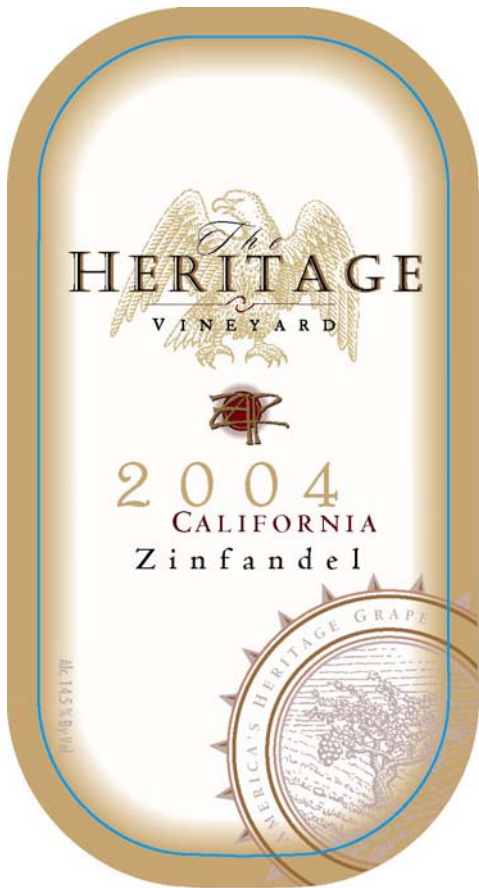


THE HERITAGE VINEYARD



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, 2001 vintage is produced by Joel Peterson of Ravenswood, 2002 vintage by Ehren Jordon of Turley Wine Cellars, vintage 2003 by Paul Draper of Ridge Vineyards, 2004 by Kent Rosenblum of Rosenblum Cellars, 2005 by Bill Knuttel of Dry Creek Vineyard and 2006 by Dr. J. Bernard Seps of Storybook Mountain Vineyards.

THE 2004 HERITAGE VINEYARD ZINFANDEL

TECHNICAL INFORMATION

HARVEST DATA

PICKING DATE: SEPTEMBER 11, 2004

YIELD: 2.1 TONS

AVERAGE BRIX: 27.6 °

T.A.: 6.1 GMS/L

PH: 3.57

YEAST: D-80, D-43 SYRAH

BOTTLED WINE ANALYSIS

BOTTLING DATE: JANUARY 4, 2006

T.A.: 6.8 GMS/L

PH: 3.85

ALCOHOL: 16.5%

RESIDUAL SUGAR: 28 GMS/L (DRY)

Cellar Treatment: As we went through the 2004 growing season, it was evident that all 90 field selections would not be physiologically ripe at the same time. Thus, we needed to pick when most were ripe, some were overripe and some were on the green side. The fruit was hand picked into ½ ton bins and quickly brought to the winery for sorting and crushing. We were able to pull out on the sorting table the green and the most overripe fruit, however, this still left us with a crushed must with a 27.6 brix, which will translate to a higher finished alcohol. The crushed fruit was put into 3 separate small fermentors and cold soaked for three days while a labor intensive hand punch down procedure started. After warming to 65 degrees F., each fermentor was inoculated with a different yeast to help create complexity. Pressing occurred on Sept. 24, 2004, and after a brief settling the wine was transferred to six barrels. Two were new Seguin Moreau American oak, two were Seguin Moreau, new French oak, by the way donated by Seguin Moreau, and two were 3 year old American barrels. The wine finished malo-lactic fermentation in the barrels and was racked three times before bottling in January 2006.

Winemaker Comments: This is a rich, luscious, and very vibrant wine showing ripe blackberries, rich plums, and currants, with nuances of anise, violets, dark chocolate and vanilla spice. It would be the perfect accompaniment to a garlic-marinated, butterflied, grilled leg of lamb.

Sincerely, Kent Rosenblum Winemaker.