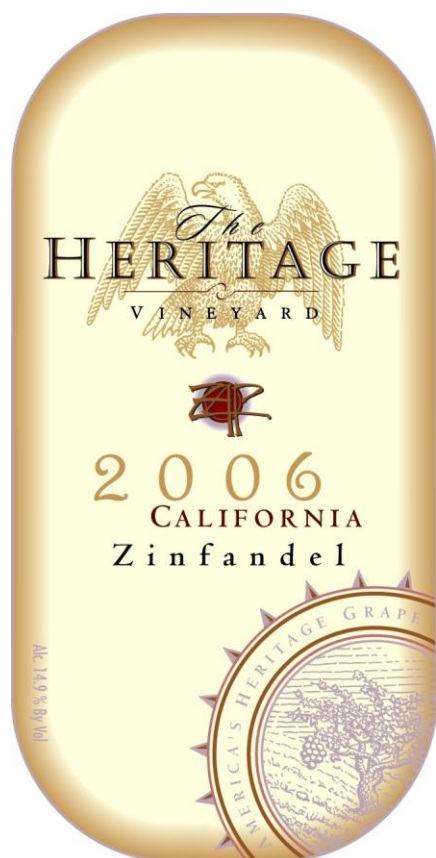


## THE HERITAGE VINEYARD



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 Jordan 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 Ottimino, and 2006 by Dr. J. Bernard Seps of Storybook Mountain Vineyards.

## THE 2006 HERITAGE VINEYARD ZINFANDEL

### TECHNICAL INFORMATION

#### HARVEST DATA

**PICKING DATE:** OCTOBER 12, 2006

**YIELD:** 1.6 TONS

**AVERAGE BRIX:** 26.5 °

**T.A.:** 3.69 GMS/L

#### BOTTLED WINE ANALYSIS

**BOTTLING DATE:** JANUARY 8, 2008

**T.A.:** .56

**pH:** 3.70

**ALCOHOL:** 14.9%

**RESIDUAL SUGAR:** 0.10 G/100 ML (DRY)

**Viticultural Comments:** Given the diverse materials, growth patterns, the nature of the soil in the vineyard and the vintage, it is with great care that we brought out the best in these vines. Considerable culling was necessary this year; the fruit that was picked came with attractive flavors and potential. (Dr. J. Bernard Seps)

**Processing:** The must was adjusted as appropriate during a long 17-day fermentation. Malolactic was initiated upon barreling, and completed by mid-December. The wine aged in three year old Hungarian oak barrels, and continued extraction with three pumpovers per day interspersed with punch downs. The wine was pressed on October 18 after extended maceration, and racked to French oak, ½ new and ½ one-year old (Francois Freres and custom-coopered Robert's barrels). ML fermentation finished in barrel. The wine was racked quarterly and bottled unfined.

**Tasting Notes:** A beautifully balanced, stylish wine, ruby-garnet in color with bright raspberry and fresh berry and red fruit aromas intermixed with deeper layers of clove and nutmeg-like spice. Overall the wine is medium-bodied with a mild grip of tannin displaying a lovely, elegant side of Zinfandel. The beauty of this wine is in the balance. (Rod Byers, wine educator and journalist)