



2003 Zinfandel

*Heritage Vines™
Alegría Vineyards
Russian River Valley*

At Acorn Winery our passion is traditional field-blend and vineyard-blend wines. Our food-friendly wines fully express the fruit characteristics of the diverse grape varieties we grow at our Alegría Vineyards in the Russian River Valley.

Betsy and Bill Nachbaur

“Highly Recommended” – California Grapevine

Winemaking Notes

The oldest vines in our Alegría Vineyards were planted in 1890. The vineyard is a “field blend”, where (as was the traditional practice in the 19th century) complementary varieties are planted side-by-side, then harvested and fermented together. The mix of varieties evolved over more than 100 years to produce a complete, smooth, and very complex wine. We are the fortunate custodians of this legacy.

In 2003, late spring rains reduced the crop. A cool summer growing season allowed the vines to ripen the grapes very slowly. Different blocks in the vineyard ripened at different times. Our old vines take their time, but the results are worth the wait.

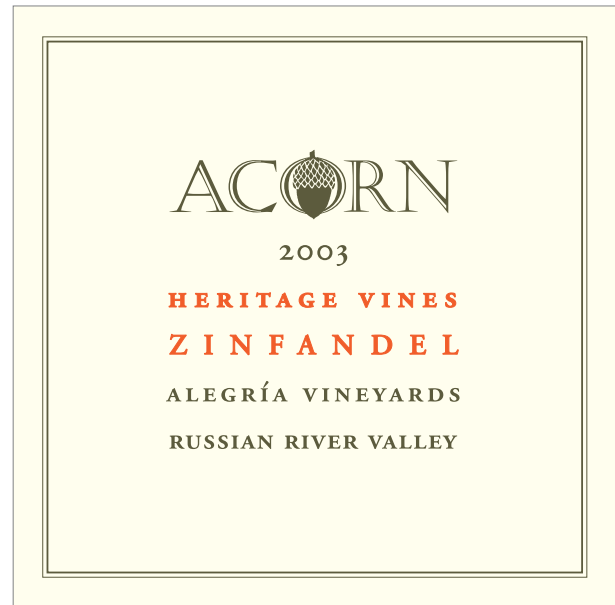
Fermentation in small bins with a four different yeasts followed by aging for 21 months in Jeff Cohn’s carefully selected combination of French and American barrels enhanced the wine’s complexity.

Tasting Notes

Concentrated aromas of creamy oak, cocoa and ripe berries precede the intense, luscious flavors that layer across the palate. This velvety smooth wine fills your mouth with ripe plums and berries fused with gourmet cocoa, vanilla and a subtle pinch of anise. An excellent choice to savor with a meal, a decadent dessert, or share with a special friend beside a cozy fire.

Composition

78% Zinfandel, 10% Alicante Bouschet, 10% Petite Sirah. The remaining 2% of the field blend includes Carignane, Trousseau, Sangiovese, Petit Bouschet, Negrette, Syrah, Muscat Noir, Cinsaut, & Grenache. The grape varieties are interplanted, harvested, and fermented together.



Vintage	2003
Appellation	Russian River Valley
Vineyard Designation	Alegría Vineyards
Harvest Dates	Oct. 17, 21 & 29, 2003
Brix (average)	26.7° Brix
Barrel Aging	21 months
Type of Oak	60% American, 40% French 60% new oak
Bottled	July 13, 2005
Case Production	439
Alcohol	15.3%
pH	3.75
T.A.	0.65g/100ml
Release Date	October 2005

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