

# 2006 Reserve Zinfandel

## Details

Grape Variety/Origination 100% Troon Vineyard Estate Zinfandel  
Applegate Valley

Growing Conditions: Tradition dictates that the "even years" are our  
standout vintages for Applegate Valley Zinfandel.  
It was certainly true in 2006 when we were able to  
ripen the Zin to no less than 26.8 B.

Winemaker Comments: This wine was coaxed and cajoled through fermentation  
until the exhausted yeast could ferment no more, leaving a  
slight trace of sugar. Punched down regularly, stirred in  
barrel, racked thrice, but otherwise left to its own devices.

Tasting Comments: Fresh ground black pepper and peppercorn overlay baking  
chocolate and pear brandy aromas. Rich and smooth, the  
alcohol is well integrated and only noticeable at the very  
end of a long finish. Flavors of plum, marionberry, with a  
slight roastiness donated from choice American Oak. Some  
sweetness at the finish. Definitely ageable.



## Fermentation

Method: Fermented in a large stainless bin &  
highly fussed over  
Temperature: 68-85F  
Maloactic: Yes  
Length of Barrel Aging: 15 months  
Origin of Barrel: 20% 1 yr old French, 20%  
Neutral Hungarian, 60% New Hybrid  
(American/French)

## Technical Data

Alcohol: 16.0%  
Brix: 26.8 B  
pH: 3.45  
Free So2 at bottling: 25.00  
R.S. (g/L): 0.5  
Total Acidity (g/L): 6.5 g/L

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## Awards

## Pricing



Double Gold & Best of Show  
2009 Jerry Mead  
New World International  
Wine Competition

Wholesale Price \$  
Suggested Retail \$

