



FREEMARK ABBEY

2003 ZINFANDEL
Napa Valley, California

*This wine is medium dark
ruby red.*

*Tempting aromas of plums,
boysenberries, strawberries,
rose petals, damp earth, and
wood shavings.*

*Appealing flavors of
black cherries, plums,
blackberries, caramel, and
toasty oak. Nice balance of
fruit and oak with dark
fruit dominating.*

*Lingering
finish...delicious!*

WINEMAKER

Ted Edwards

VARIETAL PERCENTAGE

75% Zinfandel
18% Petite Sirah
3% Syrah
3% Cabernet Sauvignon
1% Merlot

VINEYARDS

75% Moskowite Vineyard (Capell Valley)
19% Wood Ranch (Rutherford)
3% Usibelli Vineyard (Pope Valley)
1% Bosché Vineyard (Rutherford)
1% Calistoga Vineyard (Calistoga)
1% Carpy Ranch (Rutherford)

GROWING SEASON NOTES

A cool spring made for a late start to the growing season. Several heat spikes in June and July kick-started ripening. Two brief and rare thunderstorms in August and early September kept things lively until the first reds started arriving after riding out a September heat wave. Overall yield was down slightly, and harvest was about a week or two later than average.

HARVEST DATES AND SUGAR

9/20/03 – 11/4/03 at 25.2° – 25.9° Brix

AGE OF VINES AND SOIL TYPE

31 year old vines in well-drained rocky loam soils

FERMENTATION

A 24 hour cold-soak followed by inoculation with yeast in open-topped T-bins and stainless steel fermenter. Bins punched down 2-3 times per day, tanks pumped over 2 times per day. Fermented for eight to twelve days at 67° – 89° F, with seven to eleven days skin contact.

ALCOHOL

14.1%

pH

3.73

ACID

0.60 g/100mL

RESIDUAL SUGAR

Dry

AGING

15 months in 60 gallon oak barrels

NUMBER OF CASES PRODUCED

6,430

BOTTLING DATE

April 2005