



## 2000 Robert Craig Amador County Zinfandel

### Winemaker Notes

Our 2000 Robert Craig Amador County Zinfandel harnesses the old world character of Zinfandel from the Sierra foothills, in a refined, elegant presentation.

Zinfandel grapes from a dry-farmed, head-pruned vineyard are small and flavor-packed with classic varietal character. Picked when fully ripe, this exceptional fruit is given its full expression to create a definitive Amador County Zinfandel.

### Tasting Notes

*Aroma:* Complex, ripe aromas of plum, tawny port and tobacco, with underlying licorice and clove. *Flavors:* Bright, bold black cherry and raspberry build on the palate, followed by rhubarb and wild grape. *Finish:* Juicy plum, tobacco and spice combine in a long-lived, flavorful finish. *General:* Bright, ripe fruit is at the heart of this classic Zinfandel, which gains in complexity and richness through careful tannin management and barrel aging.

### Wine Information

*Harvest dates:* October 20

*Average sugar:* 26.0 ° Brix

*TA:* .65

*pH:* 3.59

*Alcohol:* 15.1%

*Barrel Aging:* 16 months, using 40% French and 60% American barrels

*Blend:* 100% Zinfandel

*Bottling Date:* March 2002

*Total Production:* 554 cases

*Price:* California suggested retail price is \$24.00 per bottle.

*Release date:* October 2002