



2001 Robert Craig Amador County Zinfandel

Winemaker Notes

The 2001 Robert Craig vintage has produced a full-bodied, classic Amador County Zinfandel which possesses all the weight and rustic character that is expected of a Sierra Foothills Zinfandel, within a balanced, refined presentation.

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

Tasting Notes

Aroma: Delightful aromas that convey ripe cherry and spice, with overtones of earth, plum and cream. *Flavors:* Bright, mouth-filling black cherry and dusty spice, followed by orange peel and tangerine notes. *Finish:* Luscious and long-lived fruit, tobacco and cream follow through on the flavorful finish. *General:* A bold, fresh and weighty Zinfandel, with a solid core of fruit and round, ripe tannins. While approachable and easy-to-drink, the 2001 vintage further rewards with a complex, rich palette of flavors.

Wine Information

Harvest dates: October 3rd

Average sugar: 28.7° Brix

TA: .68

pH: 3.52

Alcohol: 15.3%

Barrel Aging: 18 months, using 46% French and 54% American barrels

Blend: 100% Zinfandel

Bottling Date: July 2003

Total Production: 720 cases

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

Release date: October 2003