



2004 Robert Craig Amador County Zinfandel

Blend: 100% Zinfandel
Total Production: 525 cases

Winemaker Notes

The 2004 vintage has given us an intense, robust Zinfandel with distinctive “Amador” qualities of dusty spice, pepper and fresh, ripe berries. Picked in small lots, the berries were fully ripe and deeply flavored, creating a delicious wine with generous mouthfeel. Aging in French oak added further complexity and layers of flavors.

Vineyard Characteristics

The 24-acre Bowman Vineyard in the Shenandoah Valley of the Sierra Foothills is an exceptional Zinfandel grape source. The rocky, well-drained soil of decomposed granite with underlying stone stresses the vines to produce small, flavor-packed berries. The 1500-foot elevation offers ideal sun exposure, while the eastern mountains deliver cool evening breezes. The 30-year-old vines are dry-farmed and head-trained in the traditional Amador style, without wire or trellising, which further promotes the development of luscious berry flavors.

Tasting Notes

Aroma: Ripe, concentrated cherries and cranberry, followed by plum, mandarin orange and spice. *Flavors:* Up-front pepper and spice lead into mouth-filling cherry, plum and tangerine. *Finish:* Zesty, broad-based finish of cherry-raspberry, interwoven with tobacco and cream. *General:* Forward and luscious, this classic Amador Zinfandel is packed with varietal character and rewards with a complex, rich palette of flavors.

Wine Information

Winemaker: Chad Alexander
Harvest date: September 24th
Average sugar: 26.3° Brix
TA: .66
pH: 3.44
Alcohol: 15.6%
Barrel Aging: 18 months in French oak
Bottling Date: April 2006
Price: California suggested retail price is \$26.00 per bottle.
Release date: July 2006