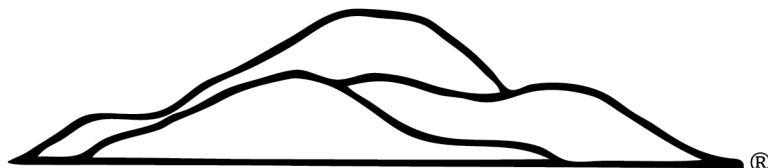


Veedercrest



AWARD WINNING WINES SINCE 1972



Zinfandel 2007

APPELLATION:	Napa Valley
VARIETAL:	100% Zinfandel
ALCOHOL VOLUME:	13.96%
RESIDUAL SUGAR BY WEIGHT:	0.8% g/L
ACIDITY:	6.2 g/L pH 3.96
CASES PRODUCED:	300 cases
SUGGESTED RETAIL PRICE:	\$29.95
PRODUCT VENDOR CODE:	VE07ZNV75
UPC:	5794400209

VINEYARD

The Zinfandel grapes for this cuvee were grown in the rich soil of the Oakville bench very near the intersection of the Oakville Crossroads and Silverado Trail. The iconic wineries grouped around this intersection include some of Napa's finest, Gargiulo, Screaming Eagle, Miner, Della Valla, Harbison and Plump Jack. The terroir doesn't get much better than this!

FERMENTATION AND AGING

Stainless steel fermentation and then aged in oak barrels in excess of three years.

WINEMAKERS NOTES "BACK TO THE FUTURE"

This wine has an elegant aged characteristic with a distinctive nose coming from extended oak and bottle aging. It is quite different from the fruit forward warmer climate Zinfandels one typically finds on the market today. In the Napa Valley we used to make low alcohol wines similar to this in style with higher acidity for extended aging. This wine is only 13.9% alcohol, the way Zinfandel used to be made. In the 1970's wines were always in the 12.% alcohol range. One could compare this favorably with an older softer cabernet. In fact legendary winemaker Andre Tchelistcheff sometimes confused well made aged Zinfandels with well made Cabernet.

TASTING NOTES AND FOOD PAIRING SUGGESTIONS

The light smooth tannins provide the elegant well- balanced, rounded, plum finish. The beautiful deep burgundy color combined with the aromas of sage, rosemary, black current, blueberry, black cherry, plum and tobacco all with the traditional "aged wine" nose.

The elegance of this wine would pair wonderfully with burgers, roasted chicken turkey or duck, roast or pulled port, pork ribs, braises and stews.