



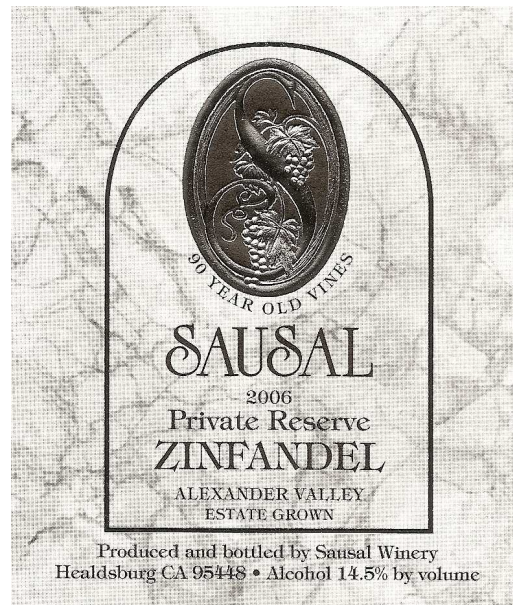
SAUSAL WINERY

2006 Private Reserve Zinfandel Alexander Valley

The 2006 Private Reserve Zinfandel is made entirely from estate grown grapes. These vines average 90 years old, and impart a rich Zinfandel character indicative of the soil in the eastern foothills of the Alexander Valley. These vines are dry farmed, creating concentrated and abundant fruit; the end result being a big bold Zinfandel.

This vintage greets you with a light garnet color, with raspberry and a hint of floral and vanilla. You will find a touch of pepper on the palette. Nice balance, soft tannins and a clean finish continue in this 2006 vintage, matching the high standards you have come to expect from this wine.

Due to the well balanced structure of this wine, it will drink well now or continue to impress through the next decade. Enjoy with beef stew, or hearty grilled or roasted dark meats.



Cases Produced: 2,000

Technical Description

◆ Grape:	100% Estate Grown Zinfandel
◆ Age of Vines:	Averaging 90 Years Old, Dry-Farmed
◆ Alcohol:	14.5%
◆ Total Acidity:	0.61
◆ pH:	3.7
◆ Residual Sugar:	0.0
◆ Malolactic Fermentation:	100%
◆ Aging:	22 months French Oak
◆ Release Date:	Fall 2008
◆ Aging Potential:	6-9 years from Release Date