

# VILLA<sup>MT.</sup> EDEN

2006 GRAND RESERVE ZINFANDEL  
ANTIQUÉ VINES  
AMADOR COUNTY 62%, NAPA COUNTY 38%

## WINEMAKERS TASTING NOTES

“The term ‘Antique Vines’ refers to our respect for and use of old-timer vineyards for producing Zinfandel. Vines planted between 1908 and 1968, in Amador County in the Sierra Foothills, and Napa Valley’s Atlas Peak sub-appellation, give this wine true old-vine character: zesty, intense raspberry and blueberry fruit, briar and exotic spice, all wrapped in creamy vanillin oak. It’s a big, rich, generous wine, yet also food-friendly and with a moderate alcohol level.”

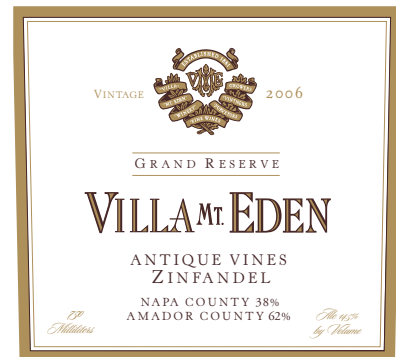
— *Armando De Santiago, Winemaker*

## VINEYARDS

- The 2006 growing season in Amador County was as stress-free as it could possibly be, with normal rainfall, no rain before harvest, not too hot and not too cold, yet with the typical hot spell in mid-summer to boost the ripening of Zinfandel.
- The rest of the grapes for this wine were grown on Atlas Peak in southeastern Napa Valley. The 2006 growing season there was exceptional. Bloom and fruit set occurred a few weeks later than usual because of a cool, wet spring. Although a heat wave in mid-July lasted for 10 days, damage to the grapes was nearly non-existent, and in fact, the warm spell allowed the vines to catch up from their delayed springtime growth. Temperatures returned to normal in late July and remained remarkably mild through the early-September start of harvest, allowing the fruit to ripen at a slow pace, ensuring ideal development of sugars and ripe tannins, and preservation of natural acidity in the grapes.

## WINEMAKING

- All of the fruit was traditionally crushed, to extract the most color and flavor from these already-concentrated grapes grown on ancient vines.
- During primary fermentation, the must received aggressive daily pumpovers to heighten concentration.
- Upon completion of fermentation, the wine was racked to equal parts 3-year-old French and American oak barrels, and left to age for 20 months.
- The barrel lots were blended together and bottled with minimal filtration, to preserve the integrity of the wine and the old vines from which it came.



## TECHNICAL DATA

<i>Total Acidity</i>	0.56g /100ml
<i>pH</i>	3.67
<i>Alcohol</i>	14.5%
<i>Blend</i>	100% Zinfandel 62% Amador County 38% Napa Valley

## FOOD PAIRINGS

- Carne asada
- Barbecued beef
- Spicy chile con carne

