

2006 Zinfandel Lake County

History

In 1861 Lake County was created from parts of Napa and Mendocino counties and has since been well known as a farming community.

In the 1870s vineyards were planted and by the early 1900s the area was already earning its reputation for producing “**World’s greatest wines**”. Prohibition forced an end to the Lake County wine production in 1920; most of the vineyards were removed and replaced with walnut and pear orchards.

The comeback of the wine industry began in the 1960s when a few growers rediscovered the area’s grape growing potential and once again began planting vineyards. Lake County now has more than 8,800 acres of planted vineyards, which is a significant increase from less than 100 acres they had planted in 1965. This area has also seen the recent establishment of several American Viticultural areas such as **High Valley** and Red Hills-Lake County. We are proud to say that Lake County contains many vineyards that support the California Wine Institute’s Code of Sustainable farming practices

Winemaking Notes

The grapes used to produce our 2006 Shannon Ridge Lake County Zinfandel were harvested from our Family’s vineyards in the High Valley appellation in Lake County, California. Grapes were not crushed, only de-stemmed. Deep color and flavors were achieved through a soft punch down extraction during the 6 day cool fermentation and 100% malolactic fermentation.

Tasting Notes

Color: Vibrant Christmas Rose, Inky red, deep garnet
Aroma: Flashy Toasted Brown Sugar, Ripe Raspberry/Strawberry
Flavor: Rhubarb Pie, Raspberry Jam, A touch of roasted coffee bean
Texture: Bold big strong and long

Technical Data

Alcohol:	15.6%
Total Acidity:	0.52g/100mL
pH:	3.69
Residual Sugar:	0.20%
Composition/Blend:	100% Zinfandel
Appellation:	Lake County
Barrels:	American Oak
Time in Barrels:	9 months
Cases Produced:	458

Suggested Retail: \$19.00

Stock#: SN06ZIN

