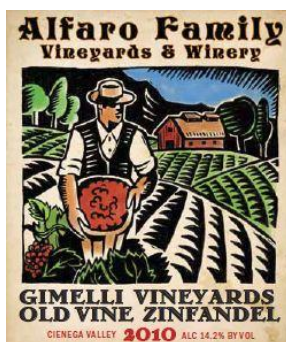


2010 Gimelli Vineyards Old Vine Zinfandel



The Vineyard:

The Cienega Valley in San Benito County is blessed with an excellent climate for Zinfandel. Warm sunny days are interrupted by cooling ocean breezes from the Monterey Bay. Our Gimelli Vineyards Old Vine Zinfandel comes from the original dry-farmed vines that were first planted by Dr. Harold Ohrwall in 1908. Gimelli Vineyards is located in the Gabilan Range below Mount Harlan.

The Vintage:

Fruit set was moderate due to the natural thinning effect of late spring rains. The cool growing season made for long hang time and ripe fruit. The grapes were hand harvested on October 20, 2010.

Winemaking:

The grapes were 100% de-stemmed, put into small open-topped bins, and left as whole berries. The must was chilled to 50 degrees Fahrenheit and left to cold soak for 5 days. Fermentation was spontaneous and slow due to the low fermentation temperature. The free run juice was moved into French oak barrels by gravity and allowed to go through a natural malo-lactic fermentation. After 11 months in the barrel we bottled the wine, unfiltered and unfiltered, on September 13, 2011.

The Wine: Rich and flavorful, with notes of blackberry jam, raspberry, and dark cherry.

Technical Data:

pH	3.68	Production	121 cases
TA	.65	Release Date	April 2011
Alcohol	14.2%	Aging	10 months in 20% new French oak
Bottle Sizes	750 ml & 1.5 L	Suggested Retail	\$20.00

Suggested food pairings:

Enjoy this zinfandel with anything hearty, from barbeque to ribs, burgers, grilled steak, lamb or classic Italian fare.