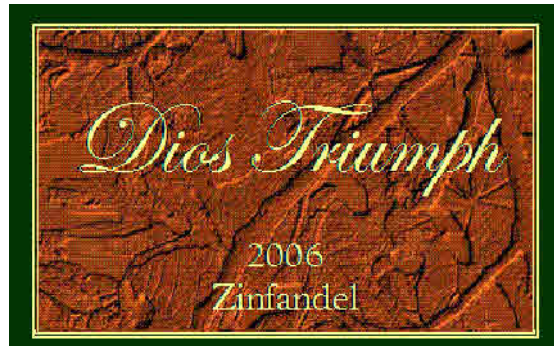




# Dios Triumph

2006 Amador County Zinfandel



This smooth and approachable Zinfandel is made from grapes that hail from the rolling hills of Amador County on the Western face of the Sierra Nevada. Though many people in California like to say that their regions were the first to plant *Vinifera*, it is widely thought that the settlers in Amador and surrounding areas could have been the first without all the fanfare. The 2006 Zinfandel Harvest began in late September at the single vineyard site, which yielded 52 tons.

The grapes were transported to the Napa Valley where they were de-stemmed, crushed and then fermented in small stainless steel tanks. To make a fruity, softer style of Zin, a gentle pump-over technique was done every 8 hours. Once fermentation was complete, the wine was pressed in a 5 ton bladder press and put back into stainless steel to await the first racking. After the wine clarified, the wine was divided 40% in stainless and 60% in oak ranging from 3 year barrels to new. The wine aged for 14 months separately and then was put back into stainless steel to finish.

The wine has lush fruit with ripe blackberry, light leather and tea aromas and finishes with a slightly sweet and surprising chocolate! The acidity is balanced and makes for a wine that pairs well with pastas, grilled meats (especially ribs - yum!), French bread combined with Heirloom Tomatoes and fine cheeses to name a few.

**Vineyard:** Deaver Vineyards, Amador County  
**Harvest:** September 24-28, 2006.  
**Bottled:** December 27, 2007 and January 5, 2008  
**Harvest Brix:** 26.2  
**pH:** 3.4  
**Total Acidity:** 6.0  
**Alcohol:** 14.3%  
**Residual Sugar:** .06%

Enjoy!

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