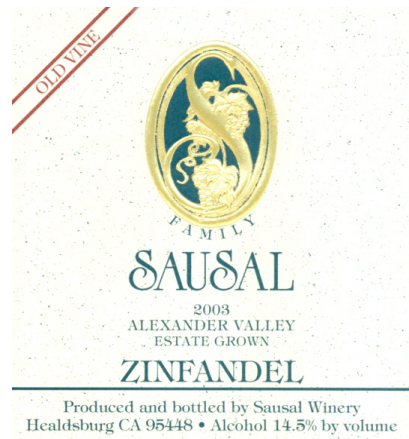




SAUSAL WINERY

2003 Family Zinfandel

The 2003 Family Zinfandel continues a long-standing tradition of exceptional Zinfandel from the family's vineyards in Alexander Valley. The dark garnet color is one of many pleasing attributes that distinguish this wine. The intense aromas of red raspberry and sweet cherry, enhanced by spicy cloves and topped off with hint of chocolate beckon you further. As the wine hits your palate, flavors of red berries and cola emerge. The mid palate is rich with fruit and has a subtle white pepper spice and caramel sweetness. This wine finishes very clean with a touch of violets. The 2003 can be enjoyed now but as with all Sausal Zinfandels, it will reward those who give it a little time in the cellar.



The 2003 Family Zinfandel was produced from estate grown grape vines averaging 50 years old. Following fermentation, the wine was aged twenty months in a combination of American and French oak barrels, adding complexity. This wine can be aged four to six years from its Spring 2006 release date. Pairing it with tomato based barbequed chicken, southwestern cuisine and triple cream cheese is recommended.

Cases Produced: 3050

Technical Description

◆ Grape:	100% Estate Grown Zinfandel
◆ Age of Vines:	Averaging Over 50 Years Old
◆ Alcohol:	14.5%
◆ Total Acidity:	0.66
◆ pH:	3.83
◆ Residual Sugar:	0.0
◆ Malolactic Fermentation:	100%
◆ Aging:	20 Months: Blend of 50% American & 50% French Oak
◆ Aging Potential	4-6 years from release date
◆ Release Date:	Spring 2006
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