

# *2001 Dashe Cellars Todd Brothers Vineyard Zinfandel Alexander Valley*

## **HISTORY**

We are great believers in this old-vine zinfandel vineyard on a steep, rocky hillside above the Russian River and the town of Geyserville. From our first sight of the bright red soil in which the 65-year-old vines are planted, we knew that this vineyard would create a wine unlike any other.

It's the fourth vintage that we made zinfandel from the Todd Brothers Ranch, and the vineyard continues to make our most structured, complex zinfandels. The 2001 is certainly one of the most layered and complex zinfandels we've made—it's a personal favorite for our own table, when we've prepared a particularly nice meal of lamb or beef, or when we're hosting guests.

## **PRODUCTION**

The vintage of 2001 provided ideal ripening conditions, slowly ripening the grapes and not getting too hot at harvest-time. We harvested the grapes in early-September, trucking the grapes to the winery in ½ ton picking bins, and then sorting the grapes on a conveyor belt on the way to the crusher. The crushed grapes were then fermented in small stainless-steel tanks using only the natural yeast population on the surface of the grapes (rather than commercial dried yeasts) to conduct the fermentation. One tank of the grapes was fermented using our custom-made stainless-steel grids that hold the grape skins below the surface of the fermenting juice, to extract maximum flavor, color, and complexity from the grapes. Another tank was fermented in the classic style, pumping juice over the cap of skins twice a day for one hour, creating a more aromatic wine.

During fermentation the temperature was allowed to get quite warm—above 90° F—to aid in the extraction of color and flavor. At dryness, the wine was gently pressed in a membrane press and pumped to traditional 60-gallon oak barrels.

The wine was aged for 14 months in French oak barrels, with about 18% of the wine aged in new French oak. Every three months we racked the wine out of barrel to clarify the wine and aid in its development. As the wine aged, it deepened in color and developed a complexity and firm structure that we believe will help the wine improve with up to eight years of bottle age.

## **PRODUCTION NOTES**

Varietals: 98% Zinfandel, 2% Petite Syrah

Appellation: Alexander Valley

Sonoma County

Alcohol: 14.9% by vol.

Time in oak: 14 months

Oak: French; 18% new

Production: 1080 cases, 750mL

Release date: Feb 1, 2004

Suggested retail price: \$28.00 bottle, 750mL

Optimum time for consumption: 2004-2010

## **TASTING NOTES**

**Color:** Ruby

**Aroma:** Lavander and violets, chocolate, coffee, clove spice.

**Taste:** Elegant and luscious, with structured fruit elements of black raspberry, cherry kirsh, chocolate, and vanilla. A beautifully-textured wine, with velvety mouthfeel, round tannins, and a long sweet finish of black raspberry, violets, and chocolate.