



2003 Waugh Cellars Dry Creek Zinfandel

Harvest Date: September 25, 2003

Brix: 25.8

Ph: 3.55

% Alcohol: 15%

Production: 275 cases

Winemaker: Ryan Waugh

2003 represents another outstanding year for our Dry Creek Zinfandel. Again, the winemaking process on fruit this good is simple, don't over do it, just let it take its course.

After 14 days of fermentation and 7 days of extended juice to skin contact, the wine was put into 90% neutral oak and 10% new French oak and aged for 18 months before bottling.

This wine explodes with wonderful flavors of raspberry, blackberry and even a little blueberry and is accented slightly by a beautiful vanilla sweetness from the new French oak barrels. As it opens there's more luscious fruit, literally exploding on the palate. A long and elegant finish adds to the joy of this vintage.