



2004 Waugh Cellars Dry Creek Zinfandel

Harvest Date: October 3, 2004

Brix: 25.2

Ph: 3.55

% Alcohol: 15%

Production: 750 cases

Winemaker: Ryan Waugh

2004 was all about structure in the Dry Creek region of Sonoma. The vineyards ripened evenly throughout the season and at harvest we found a small percentage of raisins on the clusters, providing the wine with tremendous fruit on the nose and palate while giving us solid acid structure not diluted by concentrated, sweet juice. After a long 18 day 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 bursts with wonderful aromas and flavors of raspberry and blackberry while the beautiful vanilla sweetness from the new French oak barrels creates a lingering, memorable finish. This is a complete wine that is sure to please.