



WAUGH CELLARS
ZINFANDEL

2005 Waugh Cellars Dry Creek Zinfandel

Harvest Date: September 29, 2005

Brix: 25.2

Ph: 3.55

% Alcohol: 14.5%

Production: 450 cases

Over the past five vintages of our Dry Creek Zinfandel not much has changed. And this is a good thing. Each year the vineyard produces stellar fruit and each year I follow the path that has made it one of our most popular wines. Like the 2002 & 2003 vintages that put us on the map, 2005 was harvested a full week earlier than normal. It may not sound like much but what it meant was the fruit wanted off the vine early, concentrating flavors over a shorter period of time and creating those one of a kind fruit forward characteristics found in earlier vintages.

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 is clean and sweet on the nose with fresh raspberry and blackberry. The mouth feel is round and robust, filling the entire palate. A velvety soft and creamy texture precedes an extremely well balanced and long, wonderful finish. Built with finesse to enjoy now but the structure for durability to last up to 8 years.