

WINE NOTES



<u>VARIETY</u>	<u>PERCENTAGE</u>	<u>GROWING AREA</u>
ZINFANDEL	85%	OLETA VINEYARD FIDDLETOWN
PETITE SIRAH	12%	HEART ARROW RANCH MENDOCINO
SYRAH	3%	FAIRBAIRN RANCH MENDOCINO
BARREL AGING:		10 MONTHS FRENCH AND AMERICAN OAK
TOTAL ACID / PH:		.69gm/100ml / 3.79ph
ALCOHOL CONTENTS:		17.5% by VOLUME
BOTTLING DATE:		JULY 27, 2007
RELEASE DATE:		DECEMBER 1, 2008
TOTAL CASES:		215 CASES
RETAIL PRICE		\$26.00

My brother Richard's vineyard in Fiddletown is a labor of love for both of us, and I think the Zinfandel, Grenache, and Barbera he grows there make some of the most delicious wines I've ever had. The rocky slopes of this vineyard are sun-drenched throughout the growing season, producing fully ripe, fully delicious grapes. Our 2006 Fiddletown Zinfandel is Zin at its best – bursting with black berry sweetness and underlying peppery and cedar notes. Its tannins have power and structure, but they are soft and well balanced with the lush fruit. It's a wine with layers and layers of flavors, a Zin to drink on its own with great pleasure. As a food wine, it is excellent with all kinds of tomato and barbecue sauces, and red meats from grilled hamburgers to filet mignon.

MICHAEL MARTELLA WINES

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