



## 2008 Sierra Foothills Zinfandel Port

### Harvest Information:

**Varietal:** Zinfandel  
**Appellation:** Sierra Foothills  
**Vintage:** 2008  
**Harvest Date:** September 29<sup>th</sup>

### Ranch Breakdown:

**100% Clockspring Vineyard (Old Vines)**  
Sierra Foothills

### Winemaking Information:

**Fermentation:** Yeast- EC1118 @ 78-82F  
**BBL age:** 10 months 225 liter barrels  
**Primary Coopers:** Fouquet, Vicard, Gamba, Demptos  
**Barrel Type:** 100% French oak

### Finished Wine:

**Bottled:** August 2009  
**Alcohol:** 19.5%  
**Sugar:** 12.9%  
**Acid:** 7.4 g/L  
**PH:** 3.51  
**Bottle age before release:** 3 months  
**Production:** 150 cases (500 ml)

### Harvest Notes:

The 2008 harvest proved to be as challenging as it was rewarding. Even with heavy rains in January and February, overall rainfall was below average in the state. Frost damage to vineyards lowered grape yields ubiquitously throughout the state and a late summer heat wave ripened fruit quickly forcing an early harvest for many grape growers. With the "ancient" vines from Clockspring, yields were extremely low, and ripening was very quick and sugars jumped rapidly to record high levels. Despite low rain fall, frost damage, heat waves and forest fires throughout the valley, the Tom Eddy winemaking team stepped up to the challenge and made some unique and delectable wines.

### Tasting Notes:

The 2008 Zinfandel Port benefited greatly from late summer heat. Dark and brooding, this rich and luscious wine is reminiscent of old World Portuguese Ruby ports, but with the zesty, spicy, ruby red fruit of Berry-bright Zinfandel. The rich mouth feel is powerful and sweet, but not cloying. Perfect sugar and acid balance make this wonderful wine truly collectable.

All the best,  
Tom Eddy