



OTTIMINO

ZINFINITY

2008 SONOMA COUNTY ZINFANDEL

Our third vintage of **Zinfinity** Sonoma County Zinfandel again utilizes the magic of blending to achieve a beautifully balanced and densely structured wine. The 2008 **Zinfinity** has a foundation built from the 50 year old vines in Biglieri Vineyard at the southern edge of Dry Creek Valley, with a dollop of fruit from the fabulously stressed 75 year old vines in Von Weidlich Vineyard in the Russian River Valley. Some Bradford Mountain selection Zin from Ottimino Vineyard, our home ranch, augmented this base.

To these finely nuanced Zins we added dense hillside fruit from the Vogensen and Piccetti ranches in Dry Creek Valley's northwest hills, and from the Somers vineyard on the southeast hillsides--Zinfandel that always displays quintessential varietal character. Finally, we added Petite Sirah from Doug Rafanelli's hillside vines to enhance the density and structure of the blend. The lots were aged separately for about ten months, then fashioned into **Zinfinity** and racked to French oak for an additional twelve months of barrel aging!

All of the lots in the blend were made in virtually the same fashion as Ottimino's single-vineyard Zinfandels: cold-extraction of gently crushed fruit, lengthy fermentation with vigorous pumpovers, extended maceration, aging in French oak, quarterly racking—and minimal intervention. Except, of course, there are copious rounds of blend trials required to make the best **Zinfinity** possible!

TASTING NOTES:

Dense aromas of spicy black plum, ripe cherry, blackberry and bramble are lifted by notes of creamy oak. Flavors follow on, with the entry adding hints of raspberry and cassis. Dense, juicy tannins flesh out the mid-palate, which leads to a firm finish of great length and persistence. The 2008 Zinfinity displays excellent balance, allowing great versatility in food pairing, and, like all wines well-crafted in claret style, will further develop with extended cellar aging.

- VINEYARDS:** Biglieri, Ottimino Vineyard, Von Weidlich, Piccetti, Vogensen, D. Rafanelli, Somers
BLEND: 89% Zinfandel - 11% Petite Syrah
BARREL AGING: 22 months in French oak (Francois Freres, Demptos, Roberts)
PRODUCTION: 2206 cases
ANALYTICAL: Alcohol 13.9%, pH 3.81, Total Acidity 0.57 g/100ml