

OTTIMINO

Ottimino Vineyard

2007 RUSSIAN RIVER VALLEY ZINFANDEL



Planted in 2001, Ottimino is owned by Brad Alper, an airline pilot by trade, and now gentleman farmer. The vineyards were planted and then grafted with budwood sourced from Lytton Springs Vineyard, Von Weidlich Vineyard, and Rancho Bello Vineyard. At an altitude of 800', this part of the Russian River Valley remains cool in contrast to Dry Creek Valley, yet receives more sun than lowland Green Valley. Thus producing fruit forward robust wines without the high alcohols that normally accompany zinfandels.

VINEYARD

In the nearly ideal 2007 vintage, bud break in the Ottimino Vineyard was a bit earlier than Rancho Bello and Von Weidlich Vineyards, and its youthful vigor supported both an extensive canopy and an abundance of fruit. Numerous passes were required to bring the vines into balance, and by late summer the final thinning for green and raised fruit left full, evenly ripened clusters of loosely packed, deep purple berries.

WINEMAKING

We crushed the hand-picked fruit into small half-ton fermenters, and allowed a two day cold soak to extract color and tannins before to fermenting with a Rhone yeast strain. The bins were punched down three to five times daily to maximize extraction. The wine went dry after 21 days, at which time it was pressed off directly to barrels. Malolactic fermentation finished during aging in 50% new French oak custom-built for Ottimino by Roberts Cooperage. The wine was racked quarterly and bottled without fining

TASTING NOTES

Black plum, bramble and ripe raspberry aromas dominate, with hints of black pepper, cherries and licorice chiming in. The wine's entry introduces a complex array of flavors, adding boysenberry and vanilla to the mix. A broad mid-palate leads to a wine of tremendous body, round tannins and persistent finish. The wine's concentration makes it ideal for meals ranging from Salmon and other hearty fish dishes, to more robust roasted poultry and meats.

Production Details

Blend:	100% Zinfandel
Vineyard:	Ottimino
Appellation:	Russian River Valley
Cooperage:	Roberts (custom) & Francois Freres
Aging:	20 months
Barrel Age:	35% new, 65% 1-2 year old
Production:	580 cases

Analytical Data

Harvested:	September 28, 2007
Brix:	25.3
TA:	6.6g/L
pH:	3.55
Bottled:	July 29, 2009
TA:	5.6g/L
pH:	3.79
RS:	0.08%