

2007 XYZIN 50



WINEMAKER
Ondine Chattan

GRAPE VARIETY
100 % Zinfandel

MINIMUM VINE AGE
50 Years

APPELLATION
Russian River Valley

SUGGESTED RETAIL PRICE
\$35

CASES PRODUCED
1,000 cases (9L)

MATURATION
Aged 15 months in
French Oak

RELEASE DATE
Spring 2009

ALCOHOL
14.2%

pH 3.5	TA 6.7
------------------	------------------

XYZin

XYZin wines explore the relationship of vine age to taste profile. XYZin 50 comes from Zinfandel vines that were at least 50 years of age at the time of harvest. At XYZin we believe that the history of a vineyard is as much a part of the *terroir* as are climate, soil, clones and the age of its vines. XYZin Vine Age Series wines offer a tabletop exploration of California's unique Zinfandel heritage

WINEMAKER'S COMMENTS

XYZin 50 comes from vines that were at last 50 years of age at the time of harvest, meaning that they were planted before the mid-1950's. The post-war era was a time of great innovation in the United States. A sense of country, progress, and efficiency was palpable among Americans, and this was especially true in agriculture. However, despite the rapid pace of innovation in large-scale commercial farming that marked the era, a countervailing trend also made its mark in the history of Zinfandel.

After the restless war years, many family farmers returned to the pastoral lives they had left behind and set out to build family businesses, or return to those from which they had been displaced. Traditional farming retained a particularly loyal following among grape growers, and many continued to farm their ranches as their parents and grandparents had done. Fifty year old vines show a delightful blend of traditional and 'modern' growing techniques. Many old clones still thrive from this time period alongside newer, 'bred' clones.

XYZin 50 shows the best of the new and old. This wine is a nod to tradition, with an eye toward the future. XYZin 50 exhibits bright fruit balanced by an elegant weight, elusive spice, confident regional character and stylish oak.

THE WINE

The Russian River Valley is home to many well-established, traditionally farmed Zinfandel vines and a number of these vineyards were planted in the 1950's. The cool breezes and foggy mornings bring out the spiciness inherent in the Zinfandel grape and the wines produced from this region offer vibrant fruit with an underlying dimension of baking spice. The 2007 vintage of XYZin 50 opens with a core of raspberry fruit framed with aromas of fresh-baked pastry, ginger spice, and clove. Deep pomegranate fruit flavors fill the mid-palate and the wine finishes with a whisper of white pepper and warm strawberry pie. The elegant structure and assertive spice cultivated in French oak barrels make this wine a natural pairing with Tapas; particularly luscious with tamarind-glazed prawns, mussels steamed in saffron wine broth, and thick slices of Manchego cheese with quince paste (membrillo).

Media Contact: Tony Lombardi (707) 473-2364; tony.lombardi@ascentiawineestates.com

THE LAST WORD IN ZINFANDEL
VINE AGE SERIES