

# STONEHEDGE WINERY

## 2008 California Zinfandel

### The Vineyard and Winemaking:

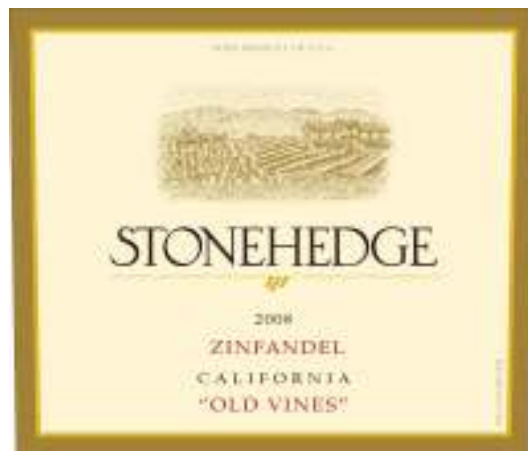
The grapes used in the 2008 Old Vine Zinfandel are from the Lodi area and the Sierra Foothills, areas where Zinfandel shows its best and most intense characteristics. The wine was made using conventional winemaking techniques and then aged in wood for 12 months.

### Growing season:

The 2008 vintage was preceded by two years of drought, which continued into the 2008 growing season. 2008 was a difficult growing season, frost in spring, record heat in June, and record cold in late October. Despite all these extremes, the wines turned out favorably, with more fruit characters and less tannins than in a typical year.

### Tasting notes:

The 2008 Stonehedge California Old Vine Zinfandel solidly delivers jammy flavors of plum and cherry framed by spice and a subtle hint of mocha. Its beautiful fruit front is balanced against supple yet firm tannins and just the right touch of vanilla oak. The wine was fermented 100% in small fermenters, extracting rich lush fruit with well balanced tannins. Great with sweet or spicy dishes, barbecues or chocolaty deserts.



Harvest Dates: September 10 to October 4, 2008

Alcohol: 14.3%

pH: 3.63

Titrateable  
Acidity: 0.63

Fermentation: Stainless Steel

Oak Aging: 8 Months in  
French and American  
Oak

Blend: 90% Zinfandel  
10% Petite Verdot

Appellation: California