

STONEHEDGE WINERY
TERRIOR SELECT
2006 Mendocino County
Zinfandel

The Vineyards and Winemaking:

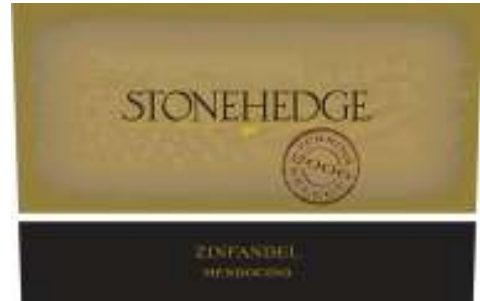
The grapes for this Zinfandel are from the Palini Ranch in Mendocino County. The vines on this ranch are among some of the oldest grape vines in California. The Palini family has been growing grapes for 3 generations.

Growing season:

Unusually cool and wet spring weather early in the growing season caused a late start to vine growth. Warm summer heat followed by more moisture contributed to a smaller crop. A heat wave in late July was followed by a drop in temperature mid-August pleased both growers and winemakers by permitting a longer hang-time for red grapes.

Tasting notes:

The 2006 Terrior Select Mendocino County Zinfandel has rich aromas of briary blackberries, licorice, pepper and smoke. The dense dark berry fruit, pepper and charcoal flavor the smooth palate, with a velvety finish.



Harvest Date:	October 17, 2006
Alcohol:	15.4%
pH:	3.58
Titrateable Acidity:	0.63
Fermentation:	Stainless Steel
Oak Aging:	18 Months in French and American oak
Blend:	100% Zinfandel
Appellation:	Mendocino County