



2010 Sierra Foothills Zinfandel Port

Harvest Information:

Varietal:	Zinfandel
Appellation:	Sierra Foothills
Vintage:	2010
Harvest Date:	October 22nd

Ranch Breakdown:

100% Clockspring Vineyard (Old Vines)	Sierra Foothills
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Winemaking Information:

Fermentation: Yeast- EC1118 @ 78-82F
BBL age: 19 months 225 liter barrels
Primary Coopers: Fouquet, Vicard, Demptos
Barrel Type: 100% French oak

Finished Wine:

Bottled: May 2012
Alcohol: 18.9%
Sugar: 12.9%
Acid: 8.8 g/L
PH: 3.63
Bottle age before release: 60 months
Production: 168 cases (500 ml)

Harvest Notes:

Heavy rains throughout the winter of 2010 lead to above average rainfall for the year. All the extra water in the soil encouraged vigorous green growth in the vineyards throughout the state. The vines grew like crazy making canopy management an essential part of maintaining quality clusters. With no rain pressuring us to pick the Zinfandel grapes from up in the Sierra Foothills, we let the fruit hang to get to optimal brix levels for making a port style wine. Clockspring vineyard is superbly positioned to get lots of heat during the day in order to achieve the necessary high brix to make a dessert style wine of this caliber. This vineyard is purported to be the 2nd oldest Zinfandel vineyard in California.

Tasting Notes:

With aromas of black cherry, molasses and spicy clove, the 2010 Tom Eddy Zinfandel Port is a hedonist's dream! Dark chocolate covered cherries, brown sugar, spicy nutmeg along with bright raspberry all commingle as the wine's remarkably rich but balanced mouthfeel coats the tongue and blankets the palate in pure liquid luxury. Exquisitely enjoyable now, this wine will also age well in your cellar and evolve beautifully for decades to come. So grab a cigar or your favorite chocolate dessert and indulge in this one of a kind offering.
Cheers!