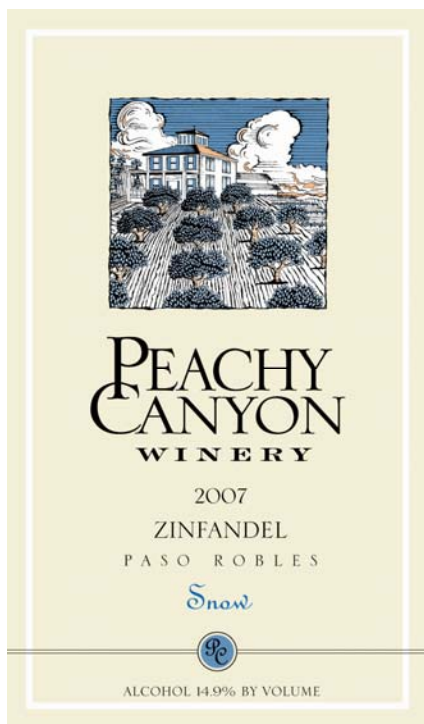


PEACHY CANYON WINERY

2007 Snow Zinfandel



Vinification: The fruit was picked in three different lots to ensure that the fruit was balanced in all aspects of ripening. All lots were, pre and post sorted prior to destemming. The wine was hand punched 3-4 times a day to ensure maximum contact with the grape skins. The must was gently basket pressed for 12 hours with the wine going straight into barrels. The barrels were racked twice during its 18 months of barrel aging in American Oak.

Tasting Notes: This wine is full of traditional zinfandel characteristics. Various aromas and flavor of strawberries and raspberries that match the cherry red color followed by hints of light va-

Appellation: Paso Robles

Composition: 95% Zinfandel
5% Petite Sirah

Vineyard: Snow Vineyard Zinfandel
Mustard Creek, Petite Sirah

Technical Information:

Alcohol: 14.9%
Harvest Brix Ave.: 25.5 – 26.5
Res. Sugar: .06
Harvest Dates: 9/6/07 – 9/30/07
Bottling Date: 3/3/09
Case Production: 685
Suggested Retail: \$36
Distribution: Tasting Room & Wine Club

2025 Nacimiento Lake Drive
Paso Robles, California
805.237.1577
Fax 805.237.2248
www.PeachyCanyon.com