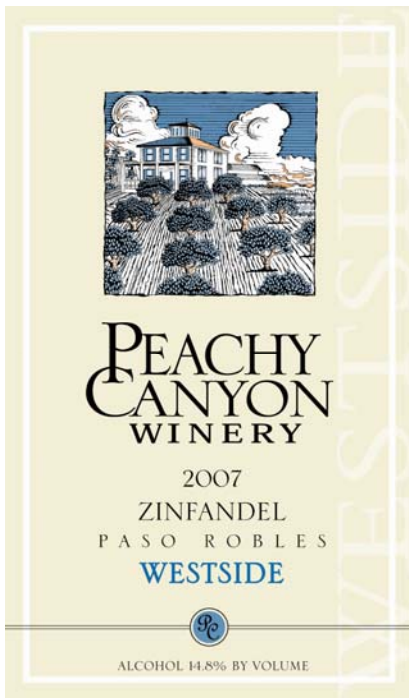


PEACHY CANYON WINERY

2007 Westside Zinfandel



Vinification: The fruit was hand picked and then cold soaked for 48 hours. An extended soak of three additional days extracted the maximum color and tannins. Both tank and bin fermentation were completed before being pressed in a 2.5 ton basket press. The wine was aged in New American Oak and Hungarian Oak. Unfiltered and unfined before bottling.

Tasting Notes: First notice the opulent color of this wine. Beautifully balanced with minty cloves and minerals that are complimented by spice and a hint of smokiness on the long finish.

Appellation: Paso Robles

Composition: 100% Zinfandel

Vineyard: Gravity Hills, Barn Owl, Mustard Creek, Rabbit Ridge, Mustang Springs

Technical Information:

Alcohol: 14.8%

Harvest Brix Ave.: 23.5-24.5

Res. Sugar: 0.15

Harvest Dates: 9/13/07

Bottling Date: 4/13/09

Case Production: 9200

Suggested Retail: \$19

Distribution: National

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