



HAWLEY WINES

2006 Zinfandel, Ponzo Vineyard

Technical

Appellation: Sonoma County, Ponzo Vineyard

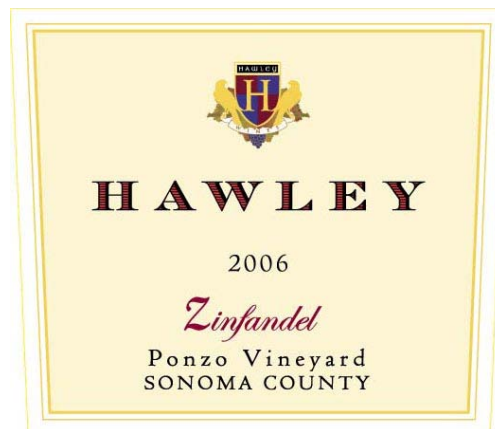
Varietal Composition: 95% Zinfandel
5% Petite Sirah

Harvest Date: September 23, 2006

Alcohol: 14.8%

Bottling Date: June 12, 2007

Cases Bottled: 645



Winemaking

The Zinfandel grapes were crushed and de-stemmed into one-ton, open top fermentors. The juice was chilled with dry ice for extended maceration. After one week, the fermentors were moved outdoors to warm up and the wild yeasts began the fermentation. Commercial yeast was later added to control the fermentation. We punched down the skins every couple hours to maximize extraction. When fermentation was nearing dryness we pressed out directly to barrels. The wine was aged for seven months in a mixture of French and American oak barrels and was raked from barrel to barrel every three months to soften the tannins, develop fruit character and clarify the wine. 5% Petite Sirah from Dry Creek Valley was blended before bottling.

Vineyards

Ponzo vineyard is located just outside the town limits of Healdsburg, along the Russian River at the mouth of Dry Creek. It's gravelly bench-lands have produced many award winning wines. The 2006 growing season began with a late, wet spring. September rains caused a lot of concern and cool temperatures extended the ripening season into late October. The long hang time allowed for the development of intense flavors in the 2006 Zinfandel.

Tasting Notes

This Zinfandel is soft and juicy with flavors and aromas of raspberries and strawberries, along with white pepper and vanillin oak notes.