

FRITZ



2006 Fritz Estate Zinfandel

Dry Creek Valley

Vineyard

Located on the winery property in a unique small valley in between the Dry Creek and Alexander Valley's. There are two Zinfandel blocks covering 8.8 acres. One was planted in 1990 and the 2nd in 2000. They are planted to the Shenandoah Clone and the Church Clone.

Winemaking

Picked at an average of 25.3 Brix the fruit was de-stemmed only so that whole berries were transferred to open top fermenters, to help capture bright fruit aromas and flavors. The tanks then were cold soaked for 3 days. After cold soaking the tanks were warmed inoculation with yeast. The tanks were punched down 2-3 times daily over 10 days allowing skin contact for color and flavor extraction. The wine was then drained of the skins and placed in 40% new oak barrels for 9 months before bottling. This early bottling allows the fruit to stay intense and youthful showcasing the Zinfandel grape.

Tasting Notes

Grown on the valley floor of the winery property this unique sight produces a wine that is rich in color and aromas of blackberries, dried cranberries, licorice, spices and subtle hints of violet. Well structured tannins and balanced acidity lead to flavors of blackberry, dried fruit, spices and toasty vanilla.

Enjoy,

Clayton B. Fritz

Proprietor

Brad Longton

Winemaker

Technical Data

Varietal: 100% Zinfandel
 Appellation: Dry Creek Valley
 Harvest Date: September 26, 2006
 Bottled Date: July 13, 2007
 Alcohol: 14.5% by Volume
 Case Production: 2300

FRITZ WINERY

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