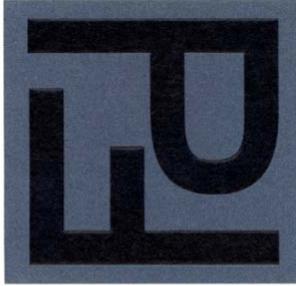


## 2008 PETER FRANUS ZINFANDEL NAPA VALLEY



**PETER FRANUS**  
NAPA VALLEY ZINFANDEL

Vineyards:	Rancho Chimiles Fore Family
Composition:	85% Zinfandel 10% Syrah 5% Grenache
Harvest Date:	September 9 & October 2
Fermentation:	21 days average, up to 80°
Maceration:	15 days average
Oak aging:	16 months French & American 33% New American
Bottling Date:	March 10, 2010
Production:	680 cases 750ml

I began the “Peter Franus Napa Valley Zinfandel” label in 2002 to allow me more blending flexibility and to hone down the number of wines in my portfolio. My plan was to reduce confusion and vineyard designation sprawl, while creating a wine with a little more immediate quaffability. The vineyard sources vary somewhat from year to year, but the goal is always the same—to provide a good value, balanced, and delicious wine in a world of Zinfandel that often delivers the opposite.

Rancho Chimiles in Wooden Valley is well known for high quality Cabernet Sauvignon. Its Zinfandel vineyard, planted for me in 1997, produced the first crop in 2000 and typically yields plummy, lush and overtly fruity wines. Jim Fore’s spectacular vineyard on Cobb Mountain at 3000 feet elevation is the source of awesome Syrah and Grenache that contribute a spectrum of spice, flavors, and depth to broaden the Zin of Rancho.

Living in Napa Valley, we have become fairly accustomed to predictable un-extreme weather. 2008 was a bit of a wake-up call. Spring frost struck numerous areas diminishing crop levels significantly. Extreme heat in May followed by cool rainy weather affected bloom and berry set as well. Forest fires in June eerily blackened the summer skies. Heat returned—100°+—in late August and early September that quickly catapulted us into harvest.

I tend to reserve judgment of a vintage until the wines have settled down a bit—i.e. not calling it “the vintage of the century” as the first grapes go down the conveyor belt. After 30 years of winemaking experience, I have come to this realization: the wines that are slower to reveal their character, are the ones with the subtleties and complexities that I savor. The 2008s have truly grown on me in that regard and offer what I particularly like to see in my wines—a firm structure that can support the lush fruit that we grow in Napa Valley.

Our 2008 Napa Valley Zinfandel is medium dark ruby—great color for Zinfandel—with aromas of coffee, anise, clove, wintergreen, and raspberries. The wine is dry and harmonious, with good acid and fine tannin, often a challenge for Zinfandel. Wild west fruit in a Bordeaux structure as one major retailer once described it!

For those who say, oh, I don’t like Zinfandel. Well this one’s for you.