



Rusina 2007

Dry Creek Valley Zinfandel- 415 cases produced

At Rusina, we are focused on making wine from one varietal, **Zinfandel**. Our wines express the individual character of each vineyard site, resulting in consistent wines from each vintage. Every block of grapes we harvest is 2 acres or less; because of this we are able to focus our attention on every vine.

Our minimalist approach to winemaking and hands-on attention to detail, results in consistently high quality wines year after year. Every step of the winemaking process is done carefully by me; we do not have our wines made for us. The grapes are sorted 3 times before fermentation, on the vine, going into the picking bins, and on a sorting table before fermentation. The result is the purest expression of the fruit in the wine.

Every vintage has its unique characteristics and, over time, these characteristics develop into a distinctive style. Here is what was produced:

Vineyards

- 93% Zinfandel; 87% comes from our traditional source of the hilltop block at the Stefani Vineyard located on Canyon road near Geyserville in the Dry Creek Valley. The balance of 6% comes from a new vineyard to Rusina, the famous Monte Rosso Vineyard high up in the mountains of Sonoma Valley. We are extremely fortunate to use these grapes in our blend.
- 7% old vine Petite Sirah, from the Demostene family in the Alexander Valley (close to the Jim Town Store)

Winemaking

- Hand sorted before the crusher
- Stainless steel fermentation, hand punched every 6 hours, a Pinot Noir technique that results in broad, silky tannins.
- Malolactic Fermentation in 35% new French and Hungarian Oak barrels.
- Aged for 11 months in barrels before bottling.

Tasting Notes

- Complex flavors bursting of black cherries, raspberry, sweet vanilla, and brown spices. This Zinfandel is rich and concentrated with silky tannins and an excellent structure.

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Final Analysis

- Alcohol 15.3%
- T.A. 5.8 g/l
- pH 3.68
- Residual sugar 0.05 (dry)