



OUSTERHOUT

This site is located at the southeast corner of Alexander Valley and is home to our Zinfandel and Sauvignon Blanc. Nestled up against a southwest-facing hillside, our vineyard possesses both hillside and bench-land vineyards which are ideal for grape growing. Fog from the Petaluma Gap and Russian River Valley routinely finds its way to this location, which preserves acidity and provides for a long growing season. Coupled with meticulous farming and attention to detail, Nance's Vineyard produces wines that possess the typicity of Alexander Valley. Also beehives, vegetable gardens and fruit/olive trees flourish on the property.

TASTING NOTES

Showing light to medium intensity in appearance with bright clarity, this wine has a medium to dark ruby color. The nose shows medium plus to pronounced intensity with big notes of strawberry jam, blackberry, black pepper and black cherry cider. The palate shows rich strawberry jam, bramble and vanilla with medium acidity and body and medium plus flavor intensity and length. Silky ripe tannins show in the finish of this polished and properly restrained style.

2011

Zinfandel

ALEXANDER VALLEY
NANCE'S VINEYARD

VINEYARD DETAILS

BLOCKS/CLONES
USED IN BOTTLING

Block 1-3

TOTAL TONS ACQUIRED

8.9 tons

TRELLISING TYPE

Head-trained and spur-pruned

SOIL TYPE

Volcanic red, boomer loam, stonyford loam

YEAR PLANTED

1999

FINISHED WINE DETAILS

ALCOHOL

14.3%

PH

3.49

TITRATABLE ACIDITY

6.3 g/L

BOTTLING DATE

January 18, 2013

CASES PRODUCED

545 cases

PRIMARY FERMENTATION DETAILS

HARVEST DATE/BRIX

10/03/11, 24.6

FERMENTATION TIME

6 - 8 days

TYPE/SIZE OF

FERMENTATION VESSEL

4 ton stainless steel open top

TYPE OF

FERMENTATION

100% de-stemmed

BARREL PROGRAM

PERCENTAGE OF
NEW FRENCH OAK

33% Rousseau

