



DANIEL GEHRS WINES

Limited
2006 ZINFANDEL
SANTA YNEZ VALLEY

In 2006 for the second year I purchased Zinfandel from a single vineyard on the Santa Ynez River bench just east of the Danish village of Solvang. It turned out to be the final vintage from this promising source as a new owner ordered the vines pulled out in the winter of 2007. Two clones comprise this lovely, claret-style Zinfandel; a heritage clone from Sonoma County and a Primitivo clone of Italian origin. This is an “old school” Sonoma style with bright acidity and pure, brambleberry fruit reminiscent of the wines I enjoyed as a young man. It was aged in neutral oak for over two years and finished in new medium + toast American oak.

~ DANIEL GEHRS *Founder/Winemaker*

WINE PROFILE

VINTAGE: 2006

APPELLATION: Santa Ynez Valley/Santa Barbara County

HARVEST: October 12

FERMENTATION: Open topped 1½ ton fermenters with 4x daily punch downs for 10 days.

AGING: 25 months in neutral oak cooperage and 1½ months in new medium plus toast American oak.

VARIETAL COMPOSITION: 95% Zinfandel and 5% Petite Sirah



TECHNICAL DATA

ALCOHOL: 15.1%

WINE PH: 3.72

WINE ACIDITY: .69%

RESIDUAL SUGAR: .18%

CASES BOTTLED: 383 750ML and 10 1.5L MAGNUMS

UPC: 7 60919 01199 2

DEGREES BRIX AT HARVEST: 25.2