

2003 Zinfandel,
Dry Creek Valley



The grapes for our 2003 Ferrari-Carano Zinfandel come from our estate vineyards in the esteemed Dry Creek Valley, an area known for producing some of the world best Zinfandels. Deep purple in color with rich tannins and dark fruit complexity, our Zinfandel introduces with open aromatics of blackberry, plum, dried currants, and a touch of pepper. Concentrated fruit continues on the palate complemented by sweet oak and brown spice, while a long and lingering finish is highlighted by smooth tannins and a hint of dissolving currant flavor.

Vintage Notes

The vines for our Zinfandel are farmed in shallow, gravelly, low-vigor soils that add impressive depth and concentration of flavor intensity to the wine. We took advantage of a unique growing season that was characterized by an early start, then a cool spring, followed by a “hurry up and wait” start to harvest. A mild October tested everyone’s patience, but conditions soon improved, and we finished harvest the end of the month.

Winemakers Notes

This wine is composed of primarily Zinfandel, blended with small amounts of Petit Syrah and Syrah. Upon entering the winery, the grapes were destemmed and then whole berries were fermented in tank before pressing. Individual lots were moved to barrels for malolactic fermentation, then blended and barrel aged in American and French oak for 14 months, allowing for the perfect balance of fruit, tannin, and oak.

Food Pairings

Our 2003 Ferrari-Carano Zinfandel is a food-friendly wine that pairs perfectly with gamey meat dishes such as slow roasted pork, grilled lamb chops or duck. Try adding rosemary for a nice touch, or spice things up by pairing our Zinfandel with Creole spiced jambalaya or spicy sausage. Cheeses such gruyere, extra sharp cheddar or Roquefort, as well as decadent chocolate desserts, are delicious with our 2003 Zinfandel.



Appellation: 99% Dry Creek Valley; 1% Alexander Valley	Blend: 95% Zinfandel; 4% Petite Syrah; 1% Syrah	Cooperage: American and French Oak	pH: 3.79
Bottled: July 2005	Release Date: April 2006	Alcohol: 14.8%	TA: 0.76