

SEQUUM

A VERTICAL SEQUENCE OF RELATED SOIL LAYERS



2001 Kidd Ranch Zinfandel, Napa Valley

TASTING NOTES

The color of the 2001 Kidd Ranch Zinfandel is deep ruby with a slight purple tinge. Signature aromas that show consistently from year to year are ripe blackberries with jammy and brambly notes. The mouth entry delivers an immediate sensation of a racy presence followed by sweet fruit and jammy, brambly characteristics that are carried through from the nose. Captivating notes of clove and allspice flavors are accented by spicy oak. The smooth texture carries finely grained tannins with an echo of spicy, jammy flavors that linger all the way through to the finish. This harmonious, rich wine contains the essence of Zinfandel with integrated aromas and flavors.

WINEGROWING INFORMATION

The 2001 growing season started out quite cool, but by mid April temperatures soared. The mid-summer months were characterized by very warm days with the mitigating influence of a nocturnal fog pattern throughout the season. This overall warm weather during the ripening period caused grape sugars to increase, flavors to mature and thus our harvest was early.

The 2-acre Kidd Ranch Vineyard in St. Helena was harvested over two weeks to ensure that all the fruit reached its optimum ripeness and flavor. Grapes were harvested on August 28th, September 5th and 11th at an average of 26.5 degrees Brix. The wine was aged for 24 months in neutral American and new French oak and then bottled in September, 2003.

VINEYARD

100% from the Kidd Ranch in Napa Valley. This 30-year old, dry farmed vineyard is located on the valley floor within the city limits of St. Helena. These Zinfandel vines are head trained on St. George rootstock. The bud wood was obtained in the mid-1970's from the Hayne Vineyard nearby in St. Helena.

SOILS

Located on an ancient gravelly alluvial fan of Sulphur Creek, the soils of the Kidd Ranch vineyard are identified as Bale with Cortina mounds scattered throughout.

Cortina

Vines growing in Cortina soil have smaller shoots and fewer leaves than do vines growing in Bale soil. The gravel loam throughout Cortina soil forces the St. George rootstock to work hard to obtain necessary moisture to maintain healthy leaves and fruit. As a result, the clusters and berries are smaller than those found on the vines grown on Bale soil. The fruit also tends to have more sun exposure and is the first to exhibit full color and flavor at harvest.

Bale

Vines growing in Bale soil have access to more stored moisture during the growing season and as a result, vine shoots are longer and leaves stay greener throughout the hot summer months of July and August. These healthy leaves and shoots offer sun protection to the grape clusters allowing for bigger berries with higher anthocyanin (color) levels than are found in fruit grown on the more water and growth limiting Cortina soil. The fruit also tends to develop color and flavor more slowly thus providing a rich complement to the fruit from the Cortina soil.

Production: 224 cases (6/750 ml. per case)

Release Date: Fall to Mid-Winter, 2004