

2007 Two Bud Zinfandel Lake County

History

In 1861 Lake County was created from parts of Napa and Mendocino counties and has since been well known as a farming community.

In the 1870s vineyards were planted and by the early 1900s the area was already earning its reputation for producing “**World’s greatest wines**”. Prohibition forced an end to the Lake County wine production in 1920; most of the vineyards were removed and replaced with walnut and pear orchards.

The comeback of the wine industry began in the 1960s when a few growers rediscovered the area’s grape growing potential and once again began planting vineyards. Lake County now has more than 8,800 acres of planted vineyards, which is a significant increase from less than 100 acres they had planted in 1965. This area has also seen the recent establishment of several American Viticultural areas such as **High Valley** and Red Hills-Lake County. We are proud to say that Lake County contains many vineyards that support the California Wine Institute’s Code of Sustainable farming practices

Winemaking Notes

The grapes used to produce our 2007 Shannon Ridge Lake County Two Bud Zinfandel were picked from a special block on our Caldwell Ranch where Clay Shannon first taught his son Ivan nicknamed “Two Bud” how to prune the dormant vines with two buds per spur, hence the vineyard designation Two Bud. The fruit was picked at the peak of ripeness and aged in 70% new American oak barrels and 30% French oak.

Tasting Notes

Color: Deep Garnet

Aroma: Blackberry jam, Cracked black pepper, Creamy vanilla

Flavor: Blackberry, Cedar, Toasty oak

Texture: Rich, Complex, Well balanced with a strong long finish

Technical Data

Alcohol: 14.9%

Total Acidity: 0.59 g/mL

pH: 3.63

Residual Sugar: 0.35%

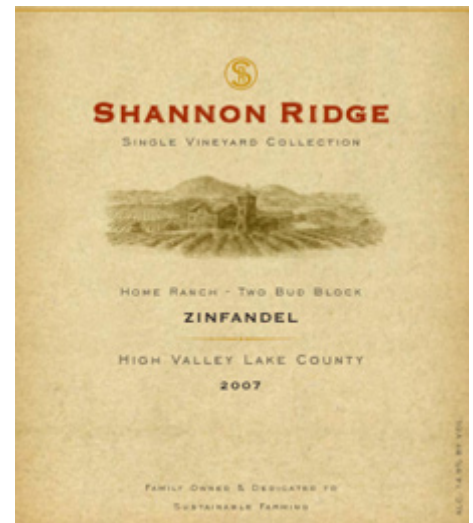
Composition/Blend: 100% Zinfandel

Appellation: Lake County

Barrels: French and American Oak

Time in Barrels: 14 months

Cases Produced: 291



Suggested Retail: \$24.00

Stock#: SN07TBZN

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