



Awards & Reviews

2004

94 points

Deep ruby. Crushed black fruits, minerals and exotic citrus zest on the nose. Sweeter and more pliant than the Bacigalupi, with riper acids. But this has terrific density and superb fruit, and finishes with a powerful tannic spine. The crop level here was just a ton an acre, says Cabral.

Stephen Tanzer's International Wine Cellar
May/June 2006

2003

92 points

True to form, winemaker Bob Cabral has crafted a humungous Zin, with 16.2% alcohol and the ripest flavors imaginable. Dry, with tremendous blackberry and cherry marmalade flavors that finish in a swirl of vanilla, spice and chocolate.

Wine Enthusiast, March 2006

2003

91-93 points

The largest production cuvée (280 cases) is the 2003 Zinfandel Forchini Vineyard. Although not my favorite, it is an outstanding, dense, full-bodied, concentrated effort with loads of forest floor, composty, black and red fruits, huge tannin, good acidity, and a big, powerful finish.

The Wine Advocate
March 2005

2004 Forchini Vineyard Zinfandel

Winemaker Comments

The very concentrated flavors of wild raspberry, boysenberry, licorice and currants burst onto your palate. Aromas of ripe sweet raspberry cobbler and spice fill your glass. The ripe, fat tannins coat your mouth and finish with a perception of sweetness due to the mouth-watering acidity. Very dense and rich, it will age nicely over the years.

Bob Cabral, Winemaker

The Vineyards

100% Forchini Vineyard

Located just south of the town of Healdsburg, these 100-year-old plus vines produce 1-2 tons to the acres. They are dry farmed on well-drained sandy/clay/loam soils. Cool Russian River Valley nights help maintain the crisp acids.

Harvest

A hot spell in March, followed by a warm spring, influenced an unusually early bloom and budbreak. This precocious start, followed by a growing season of moderate temperatures, resulted in a very early harvest in 2004. Although we harvested the grapes two to three weeks earlier than normal, the long season provided ample time for the fruit to reach full maturity and develop extraordinary color and intense flavors. A cooling trend in mid-September offered the Zinfandel additional hang time prior to their harvest. The vintage yielded wines of exceptional quality.

Technical Notes

Varietal: 100% Zinfandel

Barrel Cooper: Francois Freres

Barrel Description: Medium plus toast French Oak

55% 2 year old, 45% 3+ year old

Barrel Aged: 14 months

pH: 3.30

TA: 0.70g/100ml

Alc: 15.6%

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