



2008 Waugh Cellars Dry Creek Zinfandel

Harvest Date: September 12, 2008

Brix: 24.2

Ph: 3.66

% Alcohol: 14.1%

Production: 200 cases

After a long 16 day fermentation and 7 days of extended juice to skin contact (extended maceration), the wine was put into 90% neutral oak and 10% new French oak and aged for 18 months before bottling.

This wine is seductive on the nose and the palate. Sweet on the nose with fresh raspberry and blackberry. The mouth feel is soft, full and robust, filling the entire palate. A velvety soft and creamy texture precedes an extremely well balanced and long, wonderful finish. You will be surprised by this wine's power given its amazing elegance.

Enjoy!