

# NADEAU

*Family Vintners*

## 2002 Zinfandel

“The Bouncer”  
Paso Robles

### The Winery

Nadeau Family Vintners is the result of years of effort by Robert Nadeau and his wife, Patrice. Together they renovated a tiny barn in the mountains west of Paso Robles, transforming it into an efficient, well-equipped micro-winery. Old-world styled vineyards have been planted on the slopes surrounding the building...most of the planting is dedicated to dry-farmed, head-trained Zinfandel, with an acre or so devoted to Grenache Noir and Petite Sirah. Situated at the top of Peachy Canyon, the property is generally above the morning fog and usually receives about twice the rainfall seen below in Paso Robles.

### The Wine

The Nadeau Family Vintners' 2002 “Bouncer” Zinfandel is another big, blockbuster Zin. A boorish brute of a Zin, this wine is a blend of the Zins which usually become single-vineyard bottlings, but because of our extensive earthquake losses of these unique wines, we were motivated to take the surviving barrels...those which bounced but did not break after falling from heights approaching twenty feet...and blend them into one truly special, over-the-top Zinfandel—<sup>The</sup> Bouncer.

Sometimes more reminiscent of an overbearing longshoreman than a tattoo-clad bouncer or sleazy night club thug, this dense, brash Zinfandel is bound to appeal to those wine enthusiasts who enjoy our BIG Zins like the “Home Ranch” and the “Critical Mass.” Big fruit aromas and flavors framed with just a subtle hint of American Oak make this one of our best yet!

### The Blend

100% Zinfandel

### The Vital Statistics

100% Paso Robles Appellation

100% 2002 Vintage

The surviving barrels were from the following vineyards:

- 2 Barrels “Sauret Vyd.”
- 2 Barrels “Mooney Homestead”
- 4 Barrels “Wine Bush” (Pettigrew)
- 2 Barrels “Arbor Creek”

Harvest: August; Sugar @ Harvest: Ranged from 25.5 – 18 Brix.

Finished Wine EtOH: 15.4% By Vol.

The grapes were fermented in small, open-top fermentors with commercial (proprietary) yeast for 7-11 days on their skins then pressed in a small, horizontal basket-press. This wine was racked using a nitrogen blanket and/or gravity. Aged in new to three year-old American Oak barrels until it was racked, filtered and bottled *unfined* in March, 2004.

The 2002 Vintage yielded only 224 cases.

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