

NADEAU

Family Vintners

2004 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' 2004 “Bouncer” Zinfandel is another big, blockbuster Zin. A boorish brute of a Zin, this wine is a blend of the Zins from both the warm East side of Paso Robles, and the cooler West side.

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! Don't forget that these big, fruity Zinfandel wines generally don't age very gracefully, so please be conservative in cellaring these over-the-top Zins...a year...or two at the most. Frankly, this wine will likely “peak” in about six months and begin “fading” in perhaps 18 months, so cellar accordingly. Remember: “Drink Up - We're making more!!!”

The Blend

100% Zinfandel

The Vital Statistics

100% Paso Robles Appellation

100% 2004 Vintage

2 Barrels Estate “Home Ranch.”

2 Barrels “Mooney Homestead”

1 Barrels “Wine Bush” (Pettigrew)

3 Barrels “Arbor Creek”

Harvest: August; Sugar @ Harvest: Ranged from 25.5 – 28.8 Brix.

Finished Wine EtOH: 17.3% 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 five year-old American oak barrels until it was racked, filtered and bottled *unfined* in early 2007.

The 2004 Vintage yielded only 179 cases.

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