

# NADEAU

*Family Vintners*

## 2006 Zinfandel

“3860”

Paso Robles

### The Winery

Nadeau Family Vintners is the result of years of effort by Patrice Nadeau and her husband, Robert. 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 2006 “3860” Zin used to be called “Home Ranch” Zinfandel, until we received a nice, but curt letter from Seghesio Winery indicating that they had trademarked the “Home Ranch” monicker, and that we were to use-up the balance of our bottled wines labeled as such, but not bottle any more wine with the “Home Ranch” designation. It wasn't worth fighting over, and the Seghesio's were rather agreeable in the whole affair - all things considered. FYI: 3860 is our street address.

This is another substantial Zinfandel from our (formerly known as) home ranch vineyard. Our Estate Zinfandel vineyard is *dry-farmed and head-pruned*, and the wine reflects this. While yields are very low using these farming techniques, the quality is so high that it is certainly worth the greatly increased expense and effort.

Loaded with blackberry and pepper/spice notes, this medium-bodied Zinfandel will compliment lots of traditional red wine fare.

### The Blend

100% Zinfandel

### The Vital Statistics

100% Paso Robles Appellation

100% 2006 Vintage

100% Estate “Home Ranch”

Harvest: Late August & Early September; Sugar @ Harvest: 25.3 Brix; TA: 0.67 gm./100mL; pH: 3.51

The grapes were fermented in small, open-top fermentors with commercial (proprietary) yeast for 8 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 neutral American Oak barrels until it was racked, filtered and bottled *unfined*.

The 2006 vintage yielded only 148 cases.

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