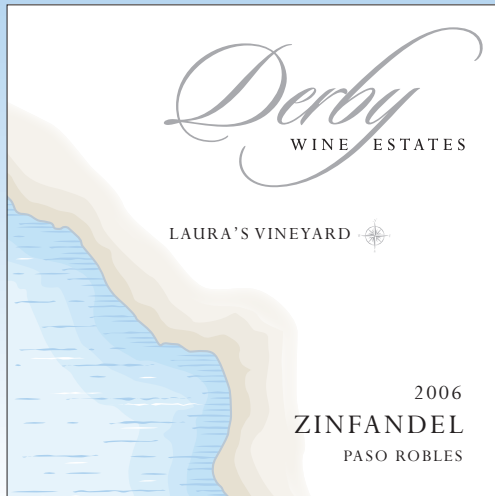


2006 ZINFANDEL

LAURA'S VINEYARD



“...THIS POPULAR VARIETY
...OFFERS SWEET AND
SOUR CHERRY, CRACKED PEPPER
AND FRESH SAGE.”

THE FOCAL POINT OF DERBY WINE ESTATES is the significance of place. Each of our three vineyards is located within a very distinct geographical region, representing three viticultural extremes in San Luis Obispo County.

The 2006 Zinfandel comes from Laura's Vineyard in east Paso Robles. These grapes were destemmed in a Delta E2 and whole berry fermented in small open top fermentors. Punch downs were made 2-3 times daily depending upon the fermentation stage. Barrel aged over 18-20 months in 43% new American and French oak.

There are two main soil types in Laura's Vineyard. The first is the Diablo series. The Diablo soil is a deep well drained soil that formed from calcareous sandstone and shale. The underlying material is olive gray clay to a depth of 50 inches. Below this is weathered calcareous sandstone and shale. The second soil type is the Positas series. The Positas soil is a very deep, well drained soil that formed in alluvium from mixed rock sources. The subsoil is reddish brown clay over gravelly sandy clay loam.

A claret style of this popular variety which offers sweet and sour cherry, cracked pepper and fresh sage. Perfect with pot roast, barbeque and rich, hard cheeses.

VINEYARD

Location: Paso Robles

Soil: Alluvial over gravelly sandy clay loam

Year planted: 1997

Block: 9

Clone/Rootstock: Old Vine/110R

WINEMAKING

Harvest date: 10/3/06

Varietal(s): 82% Zinfandel,

18% Petite Sirah

Oak: French & American, 43% new

Fining: None

Filtration: Sterile

ANALYSIS

pH: 3.96

TA: 6.46 g/L

Alcohol: 15.7%

Aged: 20 months

Cases produced: 353