

ZINFANDEL  
RANCHO ARROYO GRANDE  
DRY FARMED  
RANCHO ARROYO GRANDE VALLEY  
2003



## WINEMAKING

Our winemaking approach protects the integrity of the grapes and brings their intrinsic qualities to full expression in the wine.

The distinctive aromas and flavors of fine wines depend on complex organic particles that are formed during fermentation.

Many commercial winemaking processes tend to remove or degrade those particles, thereby diluting or attenuating the flavors and aromas of the wine.

Processes that have this effect include heavy use of sulfur dioxide, filtering and mechanical pumping. These techniques improve efficiency but tend to produce less interesting wines. We try to avoid them.

We craft our wines in small batches, following these precepts:

Grape condition and temperature control are critical. When our grapes reach the right balance of sugar, acidity and flavor they are picked by hand, at night or very early morning to keep them cool. They are hand-sorted again at the winery to remove damaged fruit and extraneous matter that might degrade taste.

We minimize use of sulfur dioxide through rigorous temperature control and meticulous equipment sanitation.

We prefer to avoid commercial yeasts and ferment the grapes in small lots on their indigenous wild yeasts to retain and draw out local character and flavor.

We use gravity-induced flow to minimize pressure and agitation of the wine.

We clarify the wine with traditional methods and rarely filter it.

We use both French and American Oaks, depending on variety and vineyard, in an ongoing process of evaluation and fine-tuning.



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[www.ranchoarroyograndewines.com](http://www.ranchoarroyograndewines.com)