

MARR

2003 Zinfandel

Sonoma County

Handcrafting wines that are extremely fruit-forward, Marr Cellars is a winery that meticulously creates superlative wine. Our emphasis is to work with small lots of high quality grapes, from vineyards with distinctive character and focused flavors. During harvest, all grapes are cooled, hand sorted, destemmed (not crushed) and "cold soaked" prior to fermentation. Some lots are fermented with indigenous yeast; however, most are inoculated with specific yeast strains to accentuate vineyard and varietal characteristics. Following slow, cooler fermentation, all lots are lightly pressed. Extended maceration is utilized for selected lots. Blending trials are completed after fermentation, and again after barrel aging.

Appellation and Varietal Content

The Zinfandel grapes for this wine are from two distinctly different locations within Sonoma County that were selected for their complimentary components, structure and quality. We also used Petite Sirah from a third source for another layer of mid-palate flavor, additional color and tannic structure to frame the rich soft Zinfandel fruit. The first source is a mature planting of Zinfandel from a west side bench land area featuring red soils over alluvial gravels at the north end of Dry Creek Valley. Bright fruit, peppery spices and a long finish dominate the wine from this vineyard. The second source is from a hilly area with well-drained sandy soils near Forestville, in the western portion of the Russian River Appellation. The wine from this source features deep, rich darker fruit flavors with hints of brown spices. We also added a touch of Petite Sirah from a higher altitude vineyard with volcanic soils. This component although small provides additional complexity with another layer of fruit, also contributing to the wines depth of color and structure.

Technical Data

Varietal Content	91% Zinfandel, 9% Petite Sirah
Aging	French and American oak barrels, 25% of which is new
Case Production	277 cases
Alcohol	15.80%
Residual Sugar	0.76 %
Titrateable Acidity	0.61g/100ml
pH	3.68
Release Date	Spring 2004

Tasting Notes

This wine has a fruit base that is richer and more forward than its 2001 counterpart. The vineyard sources for this vintage simply had greater volume. Aromas of ripe plums, Bing cherries and cedar with hints of sweet maple and brown spices dominate the nose. The palate is dry yet full bodied, flushed with dense, jammy fruit featuring plums and blackberries, hints of pepper and lingering fruit along with softer, briary tannins and a touch of warmth for a longer, lingering finish.

Suggested Retail \$25.00