



## 2007 Dry Creek Valley Zinfandel

The 2007 Zinfandel is a ripe full-flavored, exceptionally easy going Zinfandel. The wine delivers the regions classic robust wild berry fruit, balanced by creamy vanilla. The tannins are smooth and round and the expansive mid-palate leads to a firm and persistent finish. The balance of this quintessential Zinfandel allows great versatility with food.

The 2007 vintage was produced from fruit grown on the eastern bench of Dry Creek Valley, 200 feet above the valley floor. The vineyard experiences cool, foggy mornings and rather hot days. Because there is a substantial difference between daytime and nighttime temperatures, the growing season lasts longer, so the grapes mature more slowly. Harvested on October 27, 2007, at 26.5 degrees brix , the fruit was gently crushed and destemmed, and fermented 10 days to dryness. Following pressing, the wine was clarified naturally by settling, and then moved to small oak cooperage where it aged for 12 months. We used a blend of sixty gallon French and American oak barrels to both enhance and complement the wonderful berry aromas.



Appellation	100% Dry Creek Valley
Alcohol	14.9%
pH	3.62
Total Acid	5.52
Residual Sugar	None
Total Phenols	2099
Composition	92% Zinfandel 8% Petite Sirah

## **Optima Winery 2007 Zinfandel**

*Region: Dry Creek Valley, Sonoma, CA  
Composition: 92% Zinfandel 8% Petite Sirah*

*Classic Dry Creek Valley, showing the regions robust, slightly rustic tannins, explosive wild berry fruit and loads of briary, pepper tannins balanced with creamy vanilla. The tannins are smooth and round with expansive mid-palate leads to firm and persistent finish. The balance of this quintessential Zinfandel allows great versatility with food.*

## **Optima Winery 2007 Zinfandel**

*Region: Dry Creek Valley, Sonoma, CA  
Composition: 92% Zinfandel 8% Petite Sirah*

*Classic Dry Creek Valley, showing the regions robust, slightly rustic tannins, explosive wild berry fruit and loads of briary, pepper tannins balanced with creamy vanilla. The tannins are smooth and round with expansive mid-palate leads to firm and persistent finish. The balance of this quintessential Zinfandel allows great versatility with food.*

## **Optima Winery 2007 Zinfandel**

*Region: Dry Creek Valley, Sonoma, CA  
Composition: 92% Zinfandel 8% Petite Sirah*

*Classic Dry Creek Valley, showing the regions robust, slightly rustic tannins, explosive wild berry fruit and loads of briary, pepper tannins balanced with creamy vanilla. The tannins are smooth and round with expansive mid-palate leads to firm and persistent finish. The balance of this quintessential Zinfandel allows great versatility with food.*

## **Optima Winery 2007 Zinfandel**

*Region: Dry Creek Valley, Sonoma, CA  
Composition: 92% Zinfandel 8% Petite Sirah*

*Classic Dry Creek Valley, showing the regions robust, slightly rustic tannins, explosive wild berry fruit and loads of briary, pepper tannins balanced with creamy vanilla. The tannins are smooth and round with expansive mid-palate leads to firm and persistent finish. The balance of this quintessential Zinfandel allows great versatility with food.*

## **Optima Winery 2007 Zinfandel**

*Region: Dry Creek Valley, Sonoma, CA  
Composition: 92% Zinfandel 8% Petite Sirah*

*Classic Dry Creek Valley, showing the regions robust, slightly rustic tannins, explosive wild berry fruit and loads of briary, pepper tannins balanced with creamy vanilla. The tannins are smooth and round with expansive mid-palate leads to firm and persistent finish. The balance of this quintessential Zinfandel allows great versatility with food.*

## **Optima Winery 2007 Zinfandel**

*Region: Dry Creek Valley, Sonoma, CA  
Composition: 92% Zinfandel 8% Petite Sirah*

*Classic Dry Creek Valley, showing the regions robust, slightly rustic tannins, explosive wild berry fruit and loads of briary, pepper tannins balanced with creamy vanilla. The tannins are smooth and round with expansive mid-palate leads to firm and persistent finish. The balance of this quintessential Zinfandel allows great versatility with food.*