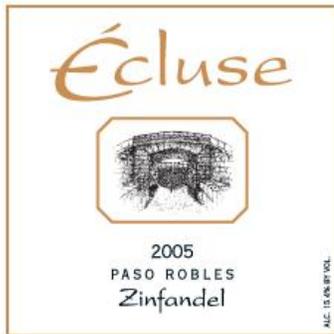


# 2005 Écluse Zinfandel

*Lock Vineyard*



## 2005 Écluse Zinfandel Lock Vineyard

**126 Cases Produced**  
**15.4 Alcohol**  
**3.84 pH**  
**6.9 g/l Titratable Acidity**  
**Unfiltered/Unfined**

Écluse Wines is a small family owned vineyard and winery tucked away in the prized rolling hills in the Westside of the Paso Robles AVA. Since planting the vineyard in 1998, my wife Pam and I have personally farmed and proudly sold our Lock Vineyard fruit to such critically acclaimed Westside neighbors as Linne Calodo and SummerWood among others. But, in early 2001 we decided to keep some of the fruit for ourselves to make small batches of the wines we enjoy. Now, with the help of noted consulting winemaker Scott Hawley, we have expanded our production and are anxious to introduce you to our 2005 Écluse Wines.

The fruit for our 2005 Écluse Zinfandel estate wine was sourced from Lock Vineyard. Two major impacts affecting our 2005 Zinfandel were weather related; abundant rain in the early part of the year and high temperatures in the middle of the season. It is always difficult to determine exactly how these things affect the overall final product and that is why, given the same terroir each year, the wines can vary year to year. Throughout the two Zinfandel blocks the vines were pruned to a single fruiting cane per spur position and one cluster per shoot. This, in combination with the heat spell and a longer than normal hangtime, resulted in great development of flavor profiles without the usual high Brix and commensurate high alcohol levels. Harvest was accomplished over several picks with the final one taking place on November 7. This is by far the latest harvest to take place at the Lock Vineyard.

We fermented the wine in open top bins, adding yeast after a short period of cold soak. Because of the lateness of the year we had concerns regarding maintaining temperatures and avoiding a stuck fermentation but everything went smoothly and we moved the wine to barrels after a little over two weeks. We used French and American oak barrels with thirty percent new oak. After six months the wines from all barrels were combined in a single tank and then racked back to the cleaned barrels where they remained until bottling in mid-March 2007.

Our goal was to make a food friendly, fruit forward Zinfandel. We think we hit the mark with our 2005 Zin which exhibits typical traits of a wonderful Westside Paso Robles Zinfandel ó rich ó full of fruit with jammy characteristics. It is a very fruit forward wine with strong notes of blackberries, a balanced acid and tannic structure which offers a pleasant mid-palate and long finish.

*Savor the Wine That is Truly Écluse!*

Steven Lock  
Winemaker & Proprietor