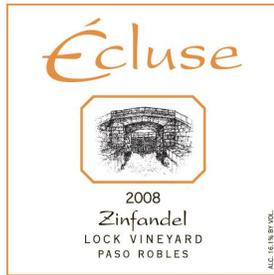


2008 Écluse Zinfandel

Lock Vineyard



2008 Écluse Zinfandel Lock Vineyard

168	Cases Produced
16.1	Alcohol
3.9	pH
0.59 g/100mL	Titrateable Acidity
Unfiltered/Unfined	

The fruit for our 2008 Écluse Zinfandel Estate wine was sourced from Lock Vineyard, our small family owned 30 acre property located in the prized hills of the Westside Paso Robles AVA near such prestigious neighbors as L'Aventure, Terry Hoage and Austin Hope. Our Zinfandel is planted in the south-east portion of the vineyard with in soils with a high content of shale and limestone. Our Zin block was planted in 1998 and the flavor profile has developed over the years into one of maturity and characteristics typical of westside Paso Robles Zin. Unlike older vines planted in the area which were dry farmed and head trained, our vines are trellised and irrigated although they are stressed during the period between fruit set and veraison to enhance the concentration of flavors and color. The proximity of the vineyard to the Templeton Gap gives us an ideal climate for our fruit with hot days but cool, sometimes foggy nights and mornings. The vineyard is sustainably farmed and the bulk of the work is accomplished by hand. From the pruning in February, the shoot thinning in the spring and the harvest in the fall, we are in the vineyard daily monitoring the development of the fruit. With this approach we are able to better assess the relationship of the canopy to the fruit load, the amount of sun exposure on both sides of the canopy and insure that the growing environment in the block of fruit is as ideal as possible. This hands on approach to farming enables us to focus on harvesting grapes that exhibit the intense varietal characteristics of our sought after Zinfandel fruit.

The 2008 growing season was yet another dry year with rainfall at Lock Vineyard of less than seven inches. We experienced high temperatures during bloom which had a dramatic impact on the fruit set. Most of our yields were off by 50%. Our Zinfandel is located on the hilliest part of the vineyard with a large swale running through it which allows us to harvest it at different times over a three or four week period. The higher parts are harvested the earliest and the swale sections are ready a few weeks later. The ability to harvest small lots at over a longer period of time gives us fruit with flavor profiles and chemistry that adds more complexity to the wine.

We use small open topped fermentation bins which are designed for either one ton or ton and a half tons of fruit which allows us the ability to use different types of yeast protocols which again adds a bit more complexity and layers to the wine. The fruit is then cold soaked in the barrel room at 60 degrees for several days. Fermentation was complete after 11 to 14 days.

The free run and press wine was combined in a blending tank prior to going to barrel. Our barrel program consists of one-third new barrels, one-third once used barrels and one-third neutral barrels with a focus on American Oak for our Zin program.

Our 2008 Zin exhibits typical traits of a wonderful Westside Paso Robles Zinfandel - rich - smooth - full of fruit with jammy characteristics. It is very fruit forward with strong notes of blackberries, a balanced acid and tannic structure which offers a great mid-palate and long finish - it's yummy!

This wine was in the barrel for eighteen months and was bottled May, 2010.

Savor the Wine That is Truly Écluse!

Steve Lock
Winemaker & Proprietor