



HUNNICUTT

2004 ZINFANDEL

NAPA VALLEY

CHILES VALLEY DISTRICT

<i>Release Date</i>	May 1, 2006
<i>Production</i>	192 Cases
<i>Appellation</i>	Napa Valley – Chiles Valley District
<i>Varietal Composition</i>	96% Zinfandel, 4% Petit Sirah – 35-45 year old vines
<i>Winemaking Team</i>	Kirk P. Venge, Winemaker Justin Hunnicutt Stephens, Proprietor
<i>Alcohol & Brix</i>	14.9% alcohol; 25.0 Brix @ harvest
<i>Cooperage</i>	Aged for 18 months in 75% American Oak/ 25% French Oak from a selection of premier tonnelleries – 50% new <i>Cooperages: Demptos, World Cooperage, Sylvain</i>
<i>Tasting Notes</i>	<i>Similar to the previous two vintages, this wine exhibits extremely bright aromas of strawberry rhubarb pie, violet, vanilla and toast. The flavors support the aromatics with rich fruit flavors of strawberry, raspberry and vanilla toast. This wines tannic structure and bright flavors make it an easy wine to pair with foods. I would recommend spicy meat dishes like Italian sausage or pork with a spiced dry rub.</i>
<i>Other Hunnicutt Wines</i>	2004 Cabernet Sauvignon – 60% St. Helena, 40% Spring Mountain District