

SNAFU Red Wine 2005 California**Technical Sheet (or thereabouts)****Vintage:** 2005**Varietal Composition and Vineyard Sites:****42% *Petite Sirah***

34% from Sacramento River Delta, cobbly clay/loam between the towns of Elk Grove and Galt. 4% from Mendocino's Redwood Valley, sandy loam on heavy clay subsoils. 4% from Monterey County, clay/loam on fractured rock subsoils a few miles northeast of Soledad.

33% *Cab Sauvignon*

31% from Lake County, near Kelseyville, gravelly clay soils; 2% from Paso Robles, east of town, sandy clay and limestone soils.

8% *Merlot*

From a vineyard south of Soledad, alluvial, rocky soils.

8% *Syrah*

6% from Sonoma County, Knights Valley, mixed fractured rock in volcanic soils; 2% from Monterey County, loamy alluvial soils.

6% *Zinfandel*

All from Amador County, near Plymouth. Silt/clay with small amount of cobbles, rocky subsoil.

3% *Petite Verdot*

All from Lake County, above Clear Lake. Gravel and clay with volcanic subsoils.

Harvest and Method:

Partial whole cluster fruit, cab and petit sirah cold soaked for four days. Petit Sirah was lightly pressed to concentrate fruit without excessive tannins. Combination French and American oak barrel aging (30 FO—70% AO). Cab and Petit were egg white fined. All others were unfiltered/unfined.

Alcohol: 13.8%**pH:** this is what we call balance and it's good in SNAFU.**T.A.:** we've had some misunderstandings with this. Refer to Jancis Robinson cause this stimmies us.**Tasting Notes:** Unique and bold, raspberry, blueberry galore with dusty tannins that extend a long and harmonious finish intermingling with a wild dry herb and woody singsong.**Case Production:** 2500 cases