



**2003 DEUX AMIS
ZINFANDEL
HALLING VINEYARD**

Production: 104 cases
Varietal: 100% Zinfandel
Appellation: Dry Creek Valley
Harvest: September 21, 2003
Fermentation: Open top fermenters
Barrel Aging: 21 months small French & American oak barrels
At bottling: August 29, 2005
Acidity: 0.58 g/100 ml
pH: 3.82
Alcohol: 15.8%
Release Date: Spring 2006

Tasting Notes: How can wine remind you of a homemade berry pie? We're not sure, but our '03 Halling Zinfandel has those same tempting aromas and flavors as a berry pie right from the oven. Along with the berry pie aroma comes rich vanilla and marzipan notes. The flavors mix it up with qualities of a flakey piecrust holding a juicy mixture of berries and cherry, with mocha and vanilla folded in. Plum and cocoa emerge on the lingering finish to create a perfect ending. When matched with food, more components surface in this multi-layered wine. You'll discover more of the wine's spirit with every sip.



**DEUX
AMIS**

2003

DRY CREEK VALLEY

Zinfandel
HALLING VINEYARD