



**2003 DEUX AMIS
ZINFANDEL
RUED VINEYARDS**

Production: 167 cases
Varietal: 100% Zinfandel
Appellation: Dry Creek Valley
Harvest: October 20, 2003
Fermentation: Open top fermenters
Barrel Aging: 21 months small French & American oak barrels
At bottling: August 29, 2005
Acidity: 0.65 g/100 ml
pH: 3.91
Alcohol: 15.9%
Release Date: Spring 2006

Tasting Notes: Our Rued Zinfandel exhibits the classic Dry Creek Zin characteristics cranked up to 200%. Bursting with aromas of freshly crushed rip raspberries laced with hints of gourmet black pepper and perfectly ripened blackberries, this wine is irresistible to hard-core Zin fans. The flavors match the aromas. The first sip coats your palate with delicious berry and black pepper, combined with fresh cut vanilla bean to form an opulent, harmoniously balanced wine. This intensely delicious wine is hard to resist, but be strong and lay a few bottles down to see how this beauty continues to develop over time.

Phyllis Zouzounis & Jim Penpraze - Deux Amis Partners since 1987
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