

# TOUCAN WINES

## ESTATE ZINFANDEL

### 2007 Estate Zinfandel

#### 2007 in the vineyard...

A dry and cold winter allowed us to complete pruning in January, but nights of hard-freezes for a seven day stretch damaged water lines, foliage on trees and ultimately meant the end for several vines in our vineyard. The rains never came in spring and drought conditions resulted in early stress in the vineyard forcing less established vines to give up their fruit. Vines less stressed by the loss of rain set less fruit than normal on a schedule more typical of 2004 or 2005 vintages. The clusters and the berries formed this year were both smaller and more concentrated. The consistent warmth and relatively dry weather that dominated the growing season also produced less foliage on the vines, fewer weeds and overall the yield was less than expected. Very little vine thinning was required in July to expose the fruit to sun and air-flow and as veraison started we noticed the vines slowing and starting an early seasonal shut-down. By mid August the vineyard was entirely netted and we began our wait for harvest.

Harvest of small batches of Estate Zinfandel began on September 15<sup>th</sup> through the 28<sup>th</sup> and on September 29<sup>th</sup> we harvested the Estate Petite Sirah. The fruit came into the winery in perfect condition with nearly identical numbers to the 2005 vintage. Several days of cold soaking led to a slow fermentation in small open bins. After a gentle pressing, we placed the wine in 60% new French, Hungarian, and American oak barrels. First racked and blended in May of 08' and again in December, the 2007 Estate Zinfandel aged in fine oak for a total 16 months. Our 2007 Estate Zinfandel includes 10% 2007 Estate Petite Sirah and we proudly bottled 245 cases on February 10<sup>th</sup> of 2009, unfinned and unfiltered. A separate bottling of 35 cases of the 2007 Estate Petite Sirah was also bottled from our estate vineyard.

#### The finished wine...

After 16 months in barrel and another year in the bottle, the 07' is a beautiful garnet/purple with a nose of ripe wild cherry, and tastes of multi-layered ripe fruits, elegant, with a back bone of fine oak. This vintage is similar to our 2005 Estate Zinfandel in style, elegance and flavor, but bolder in body and mouth-feel. Best enjoyed between 2010 - 2015

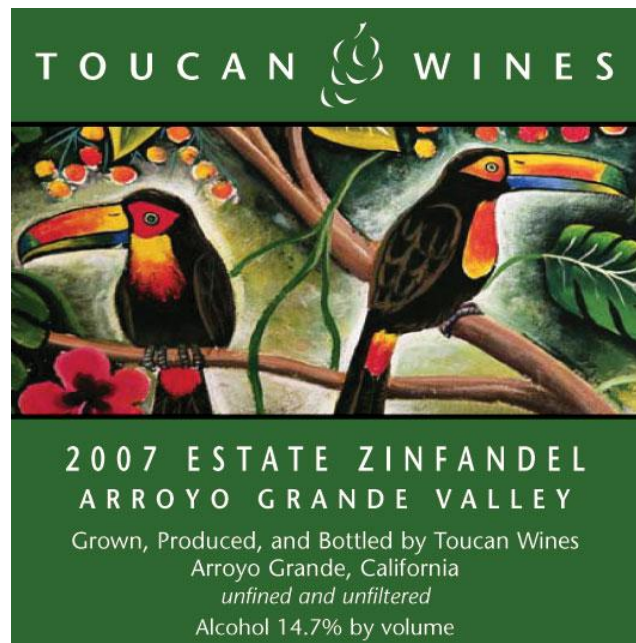
Harvest: September 15<sup>th</sup> – 29<sup>th</sup>  
Bottled: February 10, 2009  
Acid: .784  
Alcohol: 14.7%  
Release: 245 cases (release 2010)

#### Gold Medal and Best of Class

Los Angeles International Wine Competition

#### Gold Medal

San Diego Wine Competition



T O U C A N  W I N E S  
E S T A T E Z I N F A N D E L

Hand Crafted, Estate Grown, Limited Production Wines

Toucan Wines is a husband and wife run micro-winery and 3½ acre vineyard producing hand-crafted estate grown Zinfandel and Petite Sirah wines with a total limited estate production of about 300 cases.

Toucan Wines is located on the beautiful central coast of California, deep in the foothills of the Arroyo Grande Valley AVA. Our small 3½ acre hillside vineyard is planted to "old clone" head-trained Zinfandel and Petite Sirah vines known for low-yields, looser clusters and balanced fruit. Our micro-climate helps produce an elegant yet forward Zinfandel and Petite Sirah with rich varietal flavors and balanced acidity - making our wines the perfect selection for fine food. We produce every wine without adjustment, and each is carefully aged in only the finest new oak, then hand-bottled unfined and unfiltered.

Husband and wife, Doug Timewell and Terrie Leivers farm the vines and produce the wines, we truly are a family winery - we planted the vineyard, we perform the vineyard work, and we produce and bottle the wines in our winery located next to our family home. Small by any standard, micro-wineries like ours are focused on quality - it's our focus, attention to detail, and limited production that helps set our wines apart.

Doug Timewell and Terrie Leivers

***Visit us at:***

***ToucanWines.com***

***or***

***Facebook.com/ToucanWines***