

TOUCAN WINES

ESTATE ZINFANDEL

2005 Estate Zinfandel

2005 in the vineyard...

A wet winter and wet spring brought record rainfall to the central coast and high winds and cold during flowering again impacted the fruit-set. Unusual late season rain extended vine and weed growth into July, and contributed to some excessive foliage growth on vines located on the lower slopes of our hills. Mild overall temperatures throughout the early summer and the usual foggy nights slowed ripening and allowed the fruit a longer hang-time. Leaf pulling and canopy management exposed the hidden fruit to both the sun and an increased airflow. In June and again in late July, we took steps to remove all second-crop and to crop-thin every vine to maximize quality. In early August we netted the vineyard during picture perfect growing weather. Just as the vines ripened the harvest, two weeks of fog and cool 70-degree weather moved into the area. The result was a slower ripening and a full harvest of fabulous ripe fruit.

Daybreak harvesting began on September 11th, section by section as the fruit ripened; the last of the ripe fruit was picked the morning of September 25th. Cool nights of 35–38 degrees chilled the fruit; pickers said the fruit would freeze their hands even through gloves. In the winery, the 2005 fruit came in cool and clean. Sorting for any damaged fruit was performed prior to a gentle crushing. Up to six days of cold soaking was allowed prior to fermenting in small open bins and specific lots were allowed extended maceration prior to pressing. Our small basket press performed a very gentle pressing using minimum pressure to avoid bitter flavors. The wine was placed in a variety of barrels including 70% new French, Hungarian, and American oak barrels and 30% second year French and American barrels for one year. Our total production of Zinfandel and Petite Sirah is included in this one bottling - no separate bottling of Petite Sirah was produced this year. Our 2005 Estate Zinfandel was blended with 11% Estate Petite Sirah and proudly bottled unfinned and unfiltered.

GOLD MEDAL – California State Fair

GOLD MEDAL – Orange County Fair

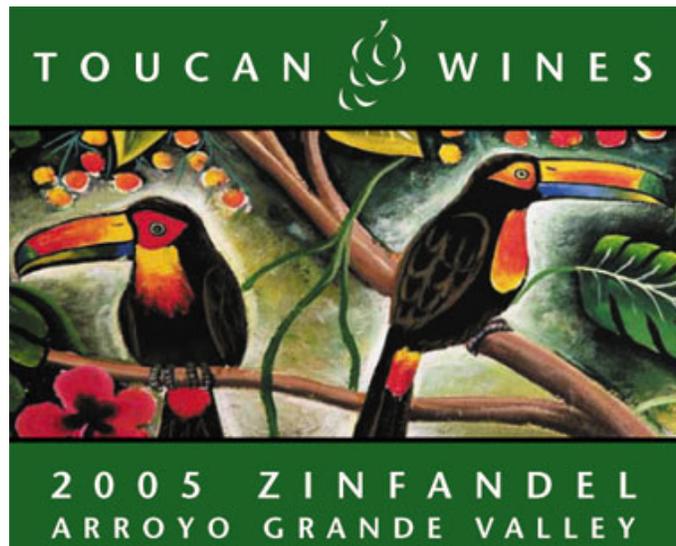
GOLD MEDAL – Los Angeles International

GOLD MEDAL – 23rd Dallas Morning News

The finished wine...

A deep garnet/purple; the nose is ripe wild cherry and darker-berry fruit, spice with a forward elegance of ripe fruit and oak; a big wine with tastes of intense cherry, black raspberry, and blackberry on a platform of refined oak, a full mouth feel and a long elegant finish.

Harvest: September 11th – 25th
Bottled: September 9th, 2006
Acid: 3.31 pH .8 TA
Alcohol: 14.7%
Release: 300 cases



TOUCAN  WINES
ESTATE ZINFANDEL

Hand Crafted, Estate Grown, Limited Production Wines

"Outstanding Zinfandel. Very dark cool ruby color. Deep nose of raspberry and sweet fruits with attractive notes of wild herbs, pepper and smoke. Very full-bodied and complex. Bright on the palate, with a pleasant salty tang. A very distinctive Zinfandel made from cuttings from the famous Benito Dusi vineyard in Paso Robles. Long, penetrating finish. One of the best current Zinfandels and highly recommended." - April, 2007 *A. Boehmer, New World Wine, Suite 101*

"Dark purple in the glass, this wine has a nose of rich black cherry and chocolate aromas, as if one had stepped into the middle of a confectionary. In the mouth the wine is smooth and silky on the tongue and offers a delicious mix of blackberry, cassis, and chocolate flavors that are made slightly more complex by light tannins that provide the friction to slow the wine down for an excellent finish. This is a classically styled Zinfandel that exemplifies what people love about the variety."

- Alder Yarrow, *Vinography.com* - April, 2007

"This (2005) is a purple joy of a wine with classic Zin charms...a fine Zinfandel and really highlights its own unique terroir in its extra fullness, but with nice balance."

- Jan 20, 2007, *Kerry Winslow, grapelive*

GOLD MEDAL – California State Fair Wine Competition (2007)

GOLD MEDAL – Orange County Fair Wine Competition (2007)

GOLD MEDAL – Los Angeles International Wine Competition (2007)

GOLD MEDAL – 23rd Dallas Morning News Wine Competition (2007)

Toucan Wines is a California micro-winery and 3 ½ acre vineyard producing hand-crafted estate grown Zinfandel and Petite Sirah wines with a limited total production of 300 – 400 cases. Toucan Wines is located on the beautiful central coast of California, in the Arroyo Grande Valley AVA, in the foothills near the Huasna Valley on a ranch known as Tar Springs. Our small 3½ - acre hillside vineyard is planted to "old clone" head-trained Zinfandel vines known for low-yields, looser clusters and balanced fruit. Grafted from the 1923 planting of the highly regarded Benito Dusi vineyard in Paso Robles, these vines thrive by producing intense Zinfandel fruit in our microclimate of warm-to-hot days and cool nights.

Our micro-climate produces an elegant and forward Zinfandel with finesse found in the finest wines made in California. Our cool nights and warm days help deliver rich varietal favors and balanced acidity making our wines the perfect selection for fine food.

We truly are a family run farm and winery, we planted the vines, we perform the vineyard work, and we produce the wines on-site. As a friend said recently "every grape cluster has our name on it". We marry this fabulous fruit with both traditional and modern winemaking on a scale that makes us one of the smallest wineries and estate vineyards in California.

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. The winery, located in the estate vineyard and next to the family home, produces a full-bodied and richly flavored Zinfandel taking full advantage of what the old style vines and microclimate have to offer. Our long-held dream of making fine wine fashioned from old-growth Zinfandel vines has led to the release of our 2004 and now our 2005 Estate Zinfandel – from a vintage that yielded 300 cases.