

TOUCAN WINES

ESTATE ZINFANDEL

2008 Estate Zinfandel

2008 in the vineyard

Winter started out as rainy on the central coast with nearly record rainfall, but quickly turned dry. We began pruning in January and cut back the head-trained vines to even fewer spurs (or arms) than usual to curb some of the green growth in wetter years. A dry spring saw first bud break on March 14th and I note still no rain in weeks. In April, the vineyard suffered from a few frosty nights and several vines lost their precious young growth. Generally, growth in the Toucan Vineyard was normal in 2008, more balanced than some vintages, and the dry season yielded our first ripe fruit on September 7th and the last of the ripe fruit was picked on October 26th. The 300 Estate Petite Sirah vines were picked on September 25th

The 2008 Estate Zinfandel was harvested in seven pickings, plus the Petite Sirah, and in each case cold soaked in small fermentation bins and slowly fermented. Each picking was barreled down separately in a mix of 60% new oak and 40% second and third year barrels. Partially combined once ML was completed in December, we did the final blending determined at racking in September of 2009. That final blend included 14% of Estate Petite Sirah for body, flavor and complexity. One final racking before bottling, and on March 15th, 2010 we hand-bottled 271 cases unfinned and unfiltered. A separate bottling of 24 cases of the 2008 Estate Petite Sirah was also bottled from our estate vineyard.

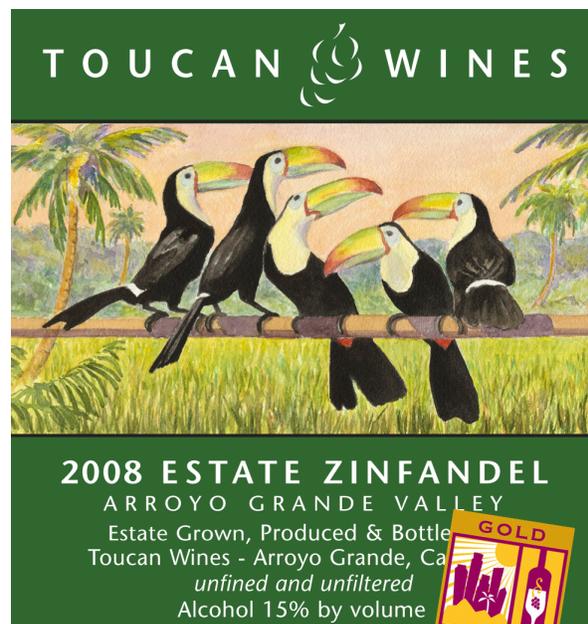
Gold Medal, Los Angeles Int. & San Diego Wine Competitions, 2011

Silver Medal, San Francisco Chronicle & Orange County Wine Competitions, 2011

Opulent and balanced best describe the 2008, dark and rich in color with a pop of beautiful complex fruit and a long inviting finish. Big, lush, and inviting sums up the 2008 vintage.

The 2008 Estate Zinfandel is a big, opulent, complex wine that spent 16 months in mostly new French, Hungarian, and American barrels. Dark garnet/purple with a huge nose of ripe toasty wild berry and complex fruits. Lush, ripe berry fruit welcomes your taste-buds with a core of delicious fruit, ripe blackberry cola, bright plum, some red licorice or candied dried cherry. And the big full mouth-feel and very long finish invites your next taste. Best enjoyed 2010 - 2016

Harvest: September 7th - October 26th
Bottled: March 15, 2010
Acid: .8
Alcohol: 15%
Release: 271 cases



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

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