

TOUCAN WINES

ESTATE ZINFANDEL

2009 Estate Zinfandel SECOND BOTTLING OF 40 CASES

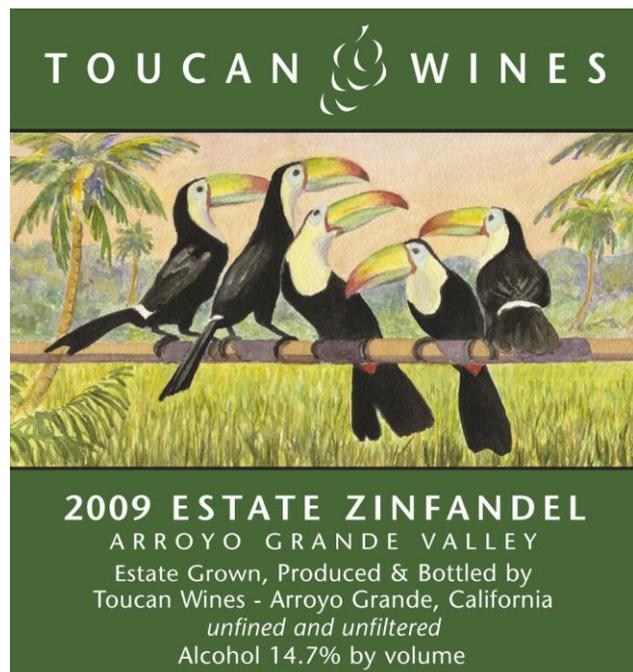
2009 in the vineyard

Winter began with a lack of rain, by February both the rains and the frost had become more normal. Mid-February we had completed pruning and by late March first leafing exposed early bloomers to April frosts. The 2nd week of April brought frost to our Petite Sirah vines at the very top of the vineyard. A relatively typical spring season provided heavier growth and made for a labor intensive thinning of the vines. The growing season work included individually thinning each head-trained vine, tying loose shoots and hand hoeing the vineyard to keep weeds at bay. By July, the vineyard seemed very dry with growth slightly greater than usual, very warm days and cool refreshing nights further developed what looked to be a very good looking crop. After netting the vineyard, late August brought the beginnings of a damaging heat-wave that lasted into early September with temperatures exceeding 112 degrees during the day and unusually hot nights. The result dried some of the fruit clusters and ultimately reduced our overall yields. What we didn't know at the time was the next two years would also bring us very unusual weather.

On October 1st we began harvesting Estate Zinfandel in small batches, and again on October 3rd, 4th, and 6th. Noting a pending storm in the forecast, we picked the last of what we could on October 12th. On the 13th, we received 5.5 inches of rain assuring an end to the growing season. Each of the six small batches (including the Petite Sirah harvested on September 13th) were hand harvested, crushed, cold soaked and ultimately barreled down separately. We used a blend of 60% new French and Hungarian oak and 40% second and third year barrels, allowing 27 months in barrel for the second bottling - bottled unfinned and unfiltered on February 15, 2012. The 2009 limited production of Estate Zinfandel resulted in 200 cases bottled in November of 2011 and this second bottling of 40 cases, allowed to age longer in fine oak, was bottled three months after the first.

Balanced and well structured, our 2009 is drinking beautifully and a great full-bodied choice for any meal. Like many of our Estate Zinfandel releases, this wine drinks very nicely upon release and will age to become a favorite in your cellar. Best enjoyed 2012 - 2018

Harvest: October 1st - 12th
Bottled: February 15, 2012
Acid: .8
Alcohol: 14.7%
Release: 40 cases (2nd bottling)



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 unfinned 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-winereries 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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