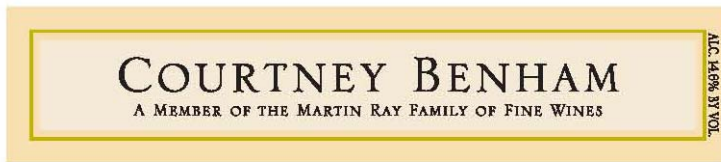


**COURTNEY BENHAM WINERY**  
**2004 ZINFANDEL**  
**STAG'S LEAP DISTRICT**



**TECHNICAL NOTES**

Varietal: 100% Zinfandel

Brix at Harvest: 25.6°

Alcohol: 14.6%

Total Acidity: 0.65

pH: 3.47

Quantity produced: 1,100 cases

---

**VINEYARD NOTES**

The 2004 Zinfandel is produced from the renowned vineyards of the Stag's Leap District in Napa Valley. The grapes grown in this region are influenced by the distinctive soil composition that consists of old river sediments which have created a unique blend of loams with a clay-like consistency. The soil condition allows the vines to retain less water which produces low yields of grapes with great intensity and flavor.

**WINE NOTES**

A rich, dark ruby color leads you to a soft entry of the ripe fruit forward structure of this wine. Fourteen months in French oak barrels intensify the complexity of the wine. Abundant aromas of bright blackberry and vanilla will seduce and satisfy your palate with concentrated berry flavors. The fruit is integrated with smooth, creamy oak flavors.

**FOOD AND WINE PAIRING**

Our Zinfandel would be a pleasant match with any zesty barbequed feast.

On-premise/restaurant: \$35-60

Off-premise/retail: \$15-30