

2006 ZINFANDEL



2006 Écluse Zinfandel Lock Vineyard

98 Cases Produced
15.3 Alcohol
3.90 pH
5.7 g/l Titratable Acidity
Unfiltered / Unfined

Écluse Wines is a tiny family owned vineyard and winery tucked away in the prized rolling hills in the Westside of the Paso Robles AVA. Since planting the vineyard in 1998 my wife Pam and I have personally farmed and proudly sold our “Lock Vineyard” fruit to such critically acclaimed Westside neighbors as Linne Calodo, Edward Sellers and the noted wines of Chateau Margene among others. But, in early 2001 we decided to keep some of the fruit for ourselves, making small batches of the wines we like to drink. Now, with the help of noted consulting winemaker Scott Hawley, we are expanding our production and are anxious to introduce you to our 2006 Écluse Wines.

The major impacts affecting our 2006 Zinfandel was the weather. It was extremely hot from the early part of the year all the way through culminating with a three week span of high temperatures over 100° in July. It is always difficult to determine exactly how these things affect the overall final product and that is why, given the same terroir each year, the wines can vary year to year. Our Zinfandel vines were pruned to a single fruiting cane per spur position and one cluster per shoot. This, in combination with the heat spell and a longer than normal hang time, resulted in great development of flavor profiles without the usual high Brix and commensurate high alcohol levels. The fruit was harvested for this vintage in mid-October when the fruit showed the flavor profiles we were looking for.

We fermented the wine in open top bins, adding a combination of D8 and D254 yeasts after a short period of cold soak. We use punch downs to aerate the juice and control temperatures during fermentation and to enhance color and flavor extractions. A small basket press was used to gently press off the wine and it was then transferred to barrels. For this vintage we used 40% new oak with a combination of French and American oak. After four months the wine was racked and blended before being returned to the barrels.

In the barrel for eighteen months the wine was bottled in early April of 2008. Our goal was to make a food friendly, fruit forward Zinfandel. We think we hit the mark with our 2006 Zin which exhibits typical traits of a wonderful Westside Paso Robles Zinfandel – rich – full of fruit with jammy characteristics. It is a very fruit forward wine with strong notes of blackberries, a balanced acid and tannic structure which offers a pleasant mid-palate and long finish.

Steven Lock
Winemaker