

December 9, 2009

I hope everyone is doing well and is getting ready for a wonderful holiday season!

## Harvest 2009

Red Bud Ranch's 2009 Zinfandel is looking good! There was no frost to reduce the crop and although it ripened early, the brix, skins and seeds all demonstrated the grapes were ready for harvesting. Family and friends joined me in a harvest party over two weekends and then again 14 days later to press the wine. Let me know if you want to join in next year. It was fun!

This year the fermentation was slow, with most bins spending a full 2 weeks on the skins. The cold soaking was maintained at about 65 degrees and I did not add any yeast this year – it fermented with wild yeast. This was all in an effort to pull more color from the skins. I even bled some juice off after a day so the remaining juice would be more concentrated on the skins. After pressing and the first racking I am left with about 170 gallons – about 70 cases.

## 2008 Zinfandel Ready!

The big winery news today is the release of the **2008 Zinfandel**. It has received exciting reviews from several wine lovers. It is rich with cherry enhanced by ripe strawberries on the nose and palate. The wine is nicely structured and the fruit is balanced with subtle oak and a pleasant earthiness on the finish. There are only 25 cases of this wine.

The wine statistics are: Alcohol 13.4%, pH 3.62, Titratable Acidity 6.8, Residual Sugar < 0.25%.

## Ordering Wine

As of today both of the **2007 Zinfandel** and the **2008 Zinfandel** are listed on my website. You can purchase by clicking on 'Our Wines' while on the website or by using the link below. Your credit card will not be billed until I have determined the shipping costs and have confirmed the total with you. In addition, I am happy to work with you on ways to avoid shipping costs. Here is the website link - <http://www.julielepla.com/index.htm>.

Thank you all for your interest and I hope you enjoy the wines with a personal touch from **Julie LePla Winery!**

**Julie Larson**  
Julie LePla Winery  
707.631.0489  
[julie@julielepla.com](mailto:julie@julielepla.com)  
[www.julielepla.com](http://www.julielepla.com)