



ZENAS

2005 CLARET
WHITE HORSE BLEND

DEL RIO VINEYARDS, ROGUE VALLEY

TASTING NOTES

ZENAS CLARET WAS INSPIRED BY RENOWNED WINES OF BORDEAUX'S "RIGHT BANK". OUR CLARET IS A SELECT BARREL BLEND OF CABERNET FRANC AND MERLOT AGED MORE THAN 14 MONTHS IN EXCLUSIVELY FRENCH WHITE OAK. RICH DARK FRUIT, OLIVES, AND MOCHA BLEND INTO AN OPULENT AND LINGERING FINISH.

FOOD PAIRINGS

- BRAISED LEG OF LAMB
- ROASTED GAME HEN STUFFED WITH TRUFFLE
- STILTON CHEESES AND AGED CHEDDARS

TECHNICAL DATA

BLEND -----60% CABERNET FRANC
& 40% MERLOT

% ALCOHOL----- 13.7

PH ----- 3.51

BOTTLING DATE----- JANUARY 2007

CASES PRODUCED----- 180

VINTAGE

A dry, warm spring in 2005 provided balanced Rogue Valley crop development. Moderate, extended summer promoted even ripening with excellent concentration. Fruit was harvested throughout October.

VINEYARD

Zenas 2005 Claret was sourced entirely from Southern Oregon's Del Rio Vineyard. Under exemplary viticultural guidance from Rob Wallace, vineyard management techniques have been matched to local soil, climate, and topographical features to create one of the finest vineyards in Oregon.

WINEMAKING

Steps were taken to ensure a premier wine:

- Hand-harvesting at night during cool temperatures to ensure optimal fruit quality
- Same day hand-sorting of grape clusters to create a balanced and richly textured wine from select fruit
- Gentle destemming and prolonged low temperature skin contact to extract color and flavor without damaging fruit integrity
- Aging in diverse French white oak barrels for final blend poise and complexity

ABOUT ZENAS WINES

In 1856, Zenas Howard followed the rugged Applegate Trail west to settle in Oregon's Rogue Valley. Five generations later, his descendants celebrate his pioneering tradition with Zenas wines. Each limited production wine showcases a single award-winning vineyard located along that same Applegate Trail.