

Coturri Winery

Zinfandel

Vintage: 2002

Chauvet Vineyards

Appellation: Sonoma Valley

Hand Picked: September 23rd to October 7th, 2002

Average Brix: 25.7%

Hand Bottled: September 1, 2003

Alcohol: 14.8% NO SULFITES

815 Cases Produced



Past accolades for the **Chauvet Vineyards Zin:**

1991 Zinfandel Chauvet Vineyards **Rating: 90**

"The wine is fabulously concentrated, and the nose offers up everything from funky, earthy smells to huge aromas of black raspberries and Asian spices. There is sensational extraction, a thick, chewy texture, and a blockbuster finish.

Robert M. Parker Jr.

1992 Zinfandel Chauvet Vineyards **Rating: 91**

"The Chauvet Vineyard cuvee reveals an opaque purple color, a huge nose of sweet black fruits, Asian spices, cedar, and herbs. Dense, ripe, and full bodied, with exceptional concentration, this voluptuously textured, thick, chewy Zinfandel requires significantly flavored food".

Robert M. Parker Jr.



1997 Zinfandel Chauvet Vineyards **Score 88.**

"Sweet, with ripe, juicy wild berry, cherry, plum and spice, this is a well-made, tasty style of late harvest Zin." -

James Laube

XXX (Exceptionally Cool – highest rating)

1998 Zinfandel Chauvet Vineyards

"Donna (That '70s Show) in a Victoria's Secret flavor of the month -- hot, spicy and wickedly scrumptious."

Wine X Magazine

2001 Coturri Zinfandel Chauvet Vineyards

(organically grown grapes) "And no added sulfites! Very dense and fruity, raisin-esque, but still some blackberry jam. Reminds me of a Fig Newton. Fun, pleasant ... a worthy effort from a producer committed to organic growing—I am sold."

Body and Soul Magazine

In the 1870's, Joshua Chauvet first planted grapes in Glen Ellen. He was one of the earliest and most prominent citizens of this small farming village. This historic vineyard is 10-acres of head pruned Zinfandel and divided into two sections, the East Block and West Block. The Canobbio family replanted Zinfandel in the East Block in 1936. Legend has it that a quarter stick of dynamite was used in each planting hole to loosen the soil. This was, of course, before large earth moving equipment was economically feasible for a small farmer.



Robert and Blythe Carver are the proprietors of Chauvet Vineyards since 1972. They planted the West Block in 1976, and in 1999, Phil Coturri replanted a portion of the West Block. As with all of the vineyards that Phil Coturri maintains, the Chauvet Vineyards are farmed in an environmentally friendly manner and the grapes are certified organic by the CCOF.

Winemaker Tony Coturri's Notes: The 2002 Chauvet has a dark ruby color, the nose is ripe black raspberries; it has a pure, clean, fresh red fruit middle, lots of depth, and a bright acid finish. The 2002 vintage is a consumer's year, as the structure of the wines allows for drinking this wine now or cellaring it for 5-7 years.

Food Pairings: The 2002 Chauvet Zinfandel will compliment all grilled meats, strong cheeses and/or bittersweet chocolate.

Produced & bottled by

H. Coturri & sons, ltd

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www.coturriwinery.com