



The fruit for our Midnight Run Zinfandel came from various vineyard lots in Dry Creek Valley including our own Mother Clone site. These vineyards are located on the western and eastern benches at the northern and warmer end where the Pedroncellis believe zinfandel grapes grow best.

John wanted to re-release a “reserve” style Zinfandel—our last vintage of Reserve Zinfandel was 1985-- and came up with a new name “Midnight Run” to describe the wine. The winemaking style differentiates this Zin from the rest. John uses only “free run” juice from very selected vineyard lots so that only the cream of the crop is utilized to make this full flavored, full bodied wine. The term “free run” refers to the wine drawn off the grape skins following fermentation. The resulting wine is darker in color, richer, and with a full spectrum of flavors.

Fermentation steeps the juice with the grape skins and extracts the best of the zinfandel fruit. This is a very limited production wine, John usually selects lots that equal production of 300-600 cases from a given vintage. Aging took place in American oak barrels for 12 months.

**Technical Information:**

Appellation: Dry Creek Valley  
Varietal: 82% Zinfandel; 13% Petite Sirah  
Total acidity: .600g/ml  
pH: 3.49 Alcohol: 13.8%  
Bottled: May 21, 2001

**Winemaker’s notes:**

“Deep garnet-colored Zinfandel. Flavors of blackberry, raspberry and clove. There’s also a hint of anise which adds to the complexity. The Petite Sirah blended in adds structure and mouthfeel.”

*Special note about the Midnight Run label:*

The label was created from an original print by vineyard artist Gina Gigli. The prism of the sky, viewed from sunset to sunrise, depicts a spectrum of colors accordingly reflecting the spectrum of flavors in our Midnight Run Zinfandel.

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