

WINE RECOMMENDATION

2004
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Surh Luchtel
Zinfandel
NAPA VALLEY
ALC 153

Surh-Luchtel Cellars

2004 Zinfandel (Napa Valley)

Since 1992 Don Surh and Gary Luchtel have been producing wines that while ripe and forward as one would expect from the warm Napa Valley, still manage to retain a food-friendly elegance and balance. Like a trapeze artist, one bad move and the act falls apart. With 15.9 percent alcohol out of the gate, this cannonball could easily miss its mark. Don and Gary, however, manage, through careful winemaking, to deliver a very well-balanced, lively wine.

Bright, opaque purple with flecks of ruby and very viscous, this

fruit-forward wine has notes of boysenberry, prune, fig, mocha, roasted coffee bean, vanilla, and menthol. The palate is also fruit forward and strong in personality, with sweet, ripe raspberry and red cherry, mint chocolate chip ice cream, cedar, vanilla, mocha, and dark chocolate truffle. The finish is long and zesty. Surh Luchtel produced only 375 cases including some \$150 3-liter (double-magnum) bottles. The 750 mls are available in both natural bark and screw cap closures.

Reviewed August 9, 2007 by Catherine Fallis.

THE WINE

Winery: Surh-Luchtel Cellars Vintage: 2004 Wine: Zinfandel Appellation: Napa Valley Grape: Zinfandel Price: \$32.00

THE REVIEWER



Catherine Fallis

Founder and President of Planet Grape LLC, a company committed to bringing the joy of wine, food, and good living into the lives of everyday people, Catherine is creator of the "grape goddess guides to good living," a series of books, television presentations,

seminars, and e-learning programs. The fifth woman in the world to become a Master Sommelier, grape goddess Catherine Fallis is still very much down-to-earth.