



Zinfandel

2018 + PASO ROBLES

The grapes for our Zinfandel were grown on our Hospitality Center, Pleasant Valley and Jardine vineyards then handpicked and sorted in the cool morning hours. They were gently crushed and then allowed to ferment in small stainless steel tanks. Various pump-over techniques were utilized during the progressive stages of fermentation to enhance fruit extraction and enrich mouthfeel.

The wine was then transferred into barrels to complete malolactic fermentation and spent 20 months aging in French and American oak barrels. A small amount of Petite Sirah was blended in for complexity and added mouthfeel.

Tasting Notes

COLOR: Garnet

AROMA: Dark cherry and plum with notes of coffee and amaretto

TASTE: Medium body with rich cherry fruit and chocolate unfold into a long juicy finish

Technical Notes

HARVEST DATES	$Brix^\circ$	VINEYARD	BLEND	
09.24.18 - 10.24.18	24.7	Pleasant Valley	Zinfandel	52%
		Hospitality Center	Zinfandel	36%
		Jardine	Petite Sirah	12%

AGING: 20 months in French and American oak barrels

BOTTLING DATE: 06.02.20

RELEASE DATE: March 2021

CASES PRODUCED: 588

ALCOHOL: 15.5%

PH: 3.69

TOTAL ACIDITY: 5.9 g/L



