



VINA ROBLES

VINEYARDS & WINERY



Zinfandel

2016 ♦ 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 12 months aging in French and American oak barrels. During aging, 10% Petite Sirah was blended in for added complexity and mouthfeel, then returned to barrels to integrate for the last 8 months prior to bottling.

Tasting Notes

COLOR: Garnet

AROMA: Dark cherry and raspberry with notes of chocolate and hints of amaretto

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

Technical Notes

HARVEST DATE	BRIX ^o	VINEYARD	BLEND
09.22.16	25.5	Pleasant Valley	Zinfandel 59%
		Hospitality Center	Zinfandel 31%
		Jardine	Petite Sirah 10%

AGING: 20 months in French and American oak barrels

BOTTLING DATE: 06.21.18

RELEASE DATE: 03.15.19

CASES PRODUCED: 684

ALCOHOL: 15.0%

PH: 3.94

TOTAL ACIDITY: 5.5 g/L

Kevin Willenborg
Kevin Willenborg, Winemaker

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VINAROBLES.COM