



VINA ROBLES

VINEYARDS & WINERY



Zinfandel

2014 ♦ ESTATE ♦ 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 16 months aging in French and American oak barrels. During aging, 12% 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: Cherries and dark plum with notes of allspice and fine tobacco

TASTE: Medium-bodied with cherry fruit and hints of marzipan with a smooth, juicy finish

Recommendations

Serve at 62° – 65° F

Enjoy now through 2021

Store in dark dry place at 55° – 65° F

Pairing suggestions: Pulled pork, leg of lamb or pizza

Technical Notes

HARVEST DATE	BRIX°	VINEYARD	BLEND
09.11.14	26.9	Pleasant Valley	Zinfandel 66%
		Hospitality Center	Zinfandel 22%
		Jardine	Petite Sirah 12%

AGING: 16 months in French and American oak barrels

BOTTLING DATE: 06.02.16

RELEASE DATE: 03.17.17

CASES PRODUCED: 524

ALCOHOL: 14.9%

PH: 3.86

TOTAL ACIDITY: 6.3 g/L

Kevin Willenborg
Kevin Willenborg, Winemaker

An elegant and juicy Paso Zinfandel

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VINAROBLES.COM