



VINA ROBLES

VINEYARDS & WINERY



Zinfandel

2015 ♦ 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, 9% 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 black pepper

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

Technical Notes

| HARVEST DATE | BRIX° | VINEYARD | BLEND |
|---------------------|-------|--------------------|-----------------|
| 09.17.15 - 09.26.15 | 27.1 | Pleasant Valley | Zinfandel 60% |
| | | Hospitality Center | Zinfandel 31% |
| | | Jardine | Petite Sirah 9% |

AGING: 16 months in French and American oak barrels

BOTTLING DATE: 06.05.17

RELEASE DATE: 03.17.18

CASES PRODUCED: 539

ALCOHOL: 14.9%

PH: 3.80

TOTAL ACIDITY: 6.6 g/L

Kevin Willenborg
Kevin Willenborg, Winemaker