



VINA ROBLES

VINEYARDS & WINERY



Zinfandel

2017 ♦ 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°	VINEYARD	BLEND	
10.02.17 - 10.09.17	25.4	Pleasant Valley	Zinfandel	50%
		Hospitality Center	Zinfandel	41%
		Huerhuero	Petite Sirah	9%

AGING: 20 months in French and American oak barrels

BOTTLING DATE: 05.30.19

RELEASE DATE: March 2020

CASES PRODUCED: 619

ALCOHOL: 14.5%

PH: 3.66

TOTAL ACIDITY: 5.4 g/L

Kevin Willenborg
Kevin Willenborg, Winemaker

