



VINA ROBLES

VINEYARDS & WINERY



Zinfandel

2012 ♦ ESTATE ♦ PASO ROBLES

The grapes for our Zinfandel were grown on Pleasant Valley Vineyard and handpicked and sorted in the cool morning hours. They were gently crushed and then allowed to ferment in small stainless steel tanks. Variable pump-over techniques were implemented 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 in French and American oak barrels. During aging, 20% Petite Sirah was blended in for complexity and mouthfeel, then returned to barrels to integrate for the last 8 months prior to bottling.

Tasting Notes

COLOR: Ruby garnet

AROMA: Raspberry and notes of plum with hints of nutmeg and white pepper spice

TASTE: Medium-bodied with juicy plum fruit, hints of chocolate and a smooth, creamy finish

Recommendations

Serve at 62° – 65° F

Enjoy now through 2018

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

Pairing suggestions: Thanksgiving turkey, leg of lamb or filet

Technical Notes

HARVEST DATE	BRIX°	VINEYARD	BLEND	
09.28.12 – 10.09.12	26.3	Pleasant Valley	Zinfandel	80%
		Huerhuero	Petite Sirah	11%
		Creston Valley	Petite Sirah	9%

AGING: 16 months in French and American oak barrels

BOTTLING DATE: 04.22.14

RELEASE DATE: 10.17.14

CASES PRODUCED: 415

ALCOHOL: 14.2%

PH: 3.81

TOTAL ACIDITY: 6.5 g/L

Kevin Willenborg
Kevin Willenborg, Winemaker

An elegant and juicy Paso Zinfandel

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VINAROBLES.COM