



2017 ZINFANDEL CALIFORNIA

2017 ZINFANDEL CALIFORNIA TASTING NOTES

The grapes from fourth generation vineyards benefit from the deep and rich soils that make up the western coast of California. The fruit benefits from warm sunny days and cool nights as a result of gentle breezes coming from the Pacific Ocean. This allows the fruit to mature and have a proper balance between fruit character and structure. The fruit was harvested at optimal ripeness and was crushed and fermented in stainless steel vessels. The wine was then aged in experienced barrels for twelve months. The blend was then created and prepared for bottling.

The wine has a deep red apple color. The aromas are fruit forward with candied raspberry and strawberry mixed with darker fresh fruits and subtle vanilla undertones. The wine has a full body with flavors of bright red raspberry and cherry blended with jammy strawberry and a coco powder finish. The wine has several layers of fruit, soft tannin structure, and a long finish with balanced acidity. This wine pairs well with Peking duck with steamed buns, grilled sausage with peppers and onions on a French Roll, or carnitas street tacos with caramelized onions and cilantro.

TECHNICAL NOTES

Alcohol: 13.5%

Harvest Dates:
Sept. 15th to Oct. 5th

Total Acidity: 5.2 g/L

pH: 3.64

Residual Sugar: 10.1 g/L

COMPOSITION

87% Zinfandel

13% Petite Sirah

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