



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

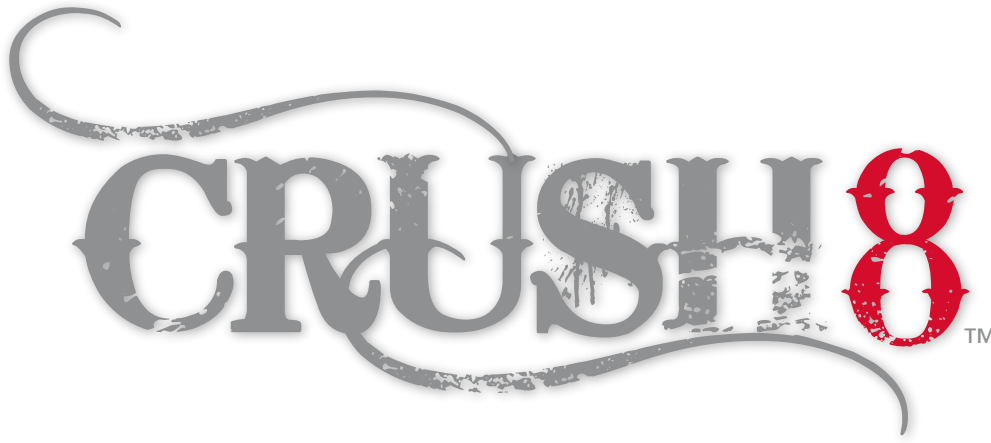
COMPOSITION

87% Zinfandel

13% Petite Sirah

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There are **EIGHT** essential ingredients to winemaking you will love in every glass of **CRUSH 8** wine:

Passion, Pride, Commitment, Experience, Fruit, Terroir, Perseverance and Love

“THE ESSENCE OF WINE”

A few years back, we (along with our winery friends) became passionate about producing a wine that would appeal to the broadest range of wine drinkers. Thus CRUSH 8 was born. We explored many different wines and varietals, creating new blends that we presented to our families and friends. These tastings lead us to palate pleasing, refined and balanced blends that are now the hallmark style of our CRUSH 8.

California is home to 14 recognizable white and 19 red grape varieties produced throughout 180 major and sub-appellations on more than 480,000 bearing acres. This acreage is managed by over 3,900 winery brands, many still in the hands of families, not corporations.

These modern California vineyards now produce better fruit, with farmers becoming better stewards of their land, farming sustainably. This benefits the fruit vinified into our CRUSH 8 wines. Our blends are true to the varietal name on the bottle and include, in many cases, lots from well-established appellations such as Napa, Sonoma, Monterey, Paso Robles and Lodi.

We at CRUSH 8 are privileged to work with many growers throughout the Golden State to source the best wines available for our annual blends. Our benchmarks are well established to maintain and improve the quality of our product as we taste different lots and assemble the best blends, bringing enjoyment to our customers now and in years to come.

CRUSH 8 Chardonnay has a splendid pale straw color, with an aroma of citrus and tropical notes that are vibrant and rich. The palate has creaminess and you will find characteristics of melon, citrus fruit, apples and a hint of tropical fruit on the nose which carry through to the finish. The wine has a crisp freshness from a good balance of acidity.

CRUSH 8 Zinfandel has a brilliant red color with aromas of candied raspberries, fresh strawberries and plums, with subtle notes of sage, rosemary and thyme. This wine has a medium body, crisp acidity and delicate tannin structure. Flavors of raspberry and cherry are mixed with spice and a coco powder finish.

Please visit our website www.Crush8wines.com for more information.

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