

ZINFANDEL

Tasting Notes

This Zinfandel embodies a perfect balance between oak and fruit flavors. Neither overly jammy nor too tannic, it reveals delightful notes of black cherry, cranberry, and a subtle touch of leather. The oak influence is harmonious, offering a velvety texture without overpowering the vibrant fruit character.

Pairing

Zinfandel's robust and fruity character makes it perfect for grilled meats, while its acidity enhances tomato-based dishes like Bolognese and pizza. The wine's jammy fruitiness creates a delightful synergy with chocolate desserts, especially dark chocolate and mousse. Zinfandel's versatility extends to cheeses like cheddar and blue cheese, promising a rich and satisfying dining experience across diverse pairings.

Winemaking

Cultivated in Shenandoah Valley, our Zinfandel grapes are carefully chosen by hand to guarantee the use of only the finest fruit. Following a practical process, the grapes are crushed and left to ferment on the skins, revealing a range of varietal-specific flavors. The wine matures gracefully in stainless steel, developing a smooth texture and a subtle character with a hint of low tannins. It offers a pleasant sensory experience, encouraging you to appreciate the richness of this well-crafted creation.

RELEASE DATE	<i>November 11, 2023</i>
APPELLATION	<i>California Shenandoah Valley</i>
VARIETAL COMPOSITION	<i>100% Zinfandel</i>
VINTAGE	<i>2021</i>
ALCOHOL	<i>14.5%</i>
RESIDUAL SUGAR	<i>4.1 g/l</i>
CASES PRODUCED	<i>196</i>
UPC	<i>00197644789092</i>

