

2018 ZINFANDEL

MENDOCINO COUNTY

Background

It makes perfect sense that some of California's most distinctive Zinfandels come from Redwood Valley in southern Mendocino County. This is one of the state's most distinctive viticultural enclaves, with a combination of climate and soils - particularly its deposits of the rare, rust-colored Redvine soil - that rightly may be called unique.

Vineyards

Our Zinfandel comes from 4 different old vine Zinfandel vineyards scattered throughout the benchlands and hillsides of Mendocino County. Old vine vineyards such as Tournour, Ford and Pacini grace this fine wine. Many of these vineyards are still farmed by 3rd and 4th generation Italian-Americans.

Winemaking

After a long, slow fermentation, the wine was aged for 48 months in 10% new French Burgundy, American, and Eastern European oak, softening the tannins and adding length and depth to the blackberry-jam aromas and ripe, earthy, spicy flavors with nuances of tar and toasty French oak.

Winemaker Comments

This vintage displays a rich dark purple garnet color and deep aromas of black cherry, boysenberry, plum, spicy sandalwood with hints of toasty oak. Uplifting flavors of plum, black cherry cola and a subtle of earthiness combine to give this full-bodied Zinfandel a generous mouth-feel. Rich full tannins and balanced acidity lead into a long, lingering finish.

Winemaking Data

Harvest

Date: October 15^{th} - November 3^{rd}

Fermentation & Aging

Fermentation: 3 days of cold soak, pumped over and punched down twice a day for an average of 14 days in stainless open top fermentors Aging: 48 months in French, American, and Eastern European Burgundy barrels (10% new French)

Wine

Blend: 100% Zinfandel Alcohol: 15.0% Total Acidity: 7.0 g/L pH: 3.48

Residual Sugar: 0.1% (dry)



Food Pairing:

Enjoy with garlic and rosemary seasoned lamb chops, Italian sausage or spicy tomato pasta dishes.

For Additional Information

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