

ZINFANDEL

California is an ideal growing location for Zinfandel. Warm days and cool evenings provide the perfect environment to ripen the complex fruit perfectly. It is a unique grape that cannot be compared to many for aromas, texture, or length of flavor. To maximize flavor, grapes are harvested at their peak ripeness. While it is important to obtain proper sugar and corresponding 'warm' alcohol levels, the real essence of Zinfandel is the complex notes of spices, plums, and 'earthiness'.



PROFILE



Bold and lush with cherry and plum dominating the bouquet followed by aromas of crushed black pepper. Boysenberry, wild strawberry, and cola fill the palate. Zinfandel finishes with subtle oak nuances.

PAIR



Zinfandel is delicious with spaghetti and meatballs, barbecued baby back ribs, beef kabobs and hamburgers. Feta, gruyere and havarti make excellent cheese accompaniments.

