

## BLEND

100% Zinfandel

## LAB ANALYSIS

- pH 3.65
- TA 6.8 g/L
- Alc. 14.5%
- RS 0.3%
- Brix at harvest 25.2

## PRODUCTION

2019 Vintage, 100% Temecula Valley, Estate Grown and bottled. Fruit was hand harvested and fermented for 10 days in stainless tanks. Cold soaked 3 - 4 days. Barrel aged 21 months in a mix of French Oak Hybrid and American Oak, 28% of which was new. Fermentation temperature 68 - 75 degrees.

Bottled August 10, 2021, with 338 cases produced.

## TASTING NOTES

A crack of bright, unrestrained strawberry and raspberry bursts from the glass, followed by hints of sweet tobacco and those fine tannins that make California Zinfandel so impossibly delicious. Freshly ground black pepper and blueberry round out the mid-palate, leaving you with a sense of balance rather than fullness.

## AGING POTENTIAL

Drink now through 2027

