

ZINFATUATION

A CONDITION AFFECTING WINE DRINKERS,
CHARACTERIZED BY AN INTENSE,
INSATIABLE APPETITE FOR THE INCREDIBLY
LUSCIOUS TASTE OF ZINFANDEL.

► WINE INFORMATION

Appellation: 95% Amador County, 5% Monterey

Composition: 95% Zinfandel, 5% Syrah

Alcohol: 13.85%

TA: 0.56g/100ml

pH: 3.62

Residual Sugar: 0.42g/100ml

► VINEYARD INFORMATION

Amador County's well-drained granite hillsides are ideal for growing world class Zinfandel. This 2012 Amador County Zinfandel is sourced from mature vineyards, in the beautiful Shenandoah Valley.

► WINEMAKING

Grapes come into the cellar in late September. Before going to the destemmer crusher we bleed off some of the free-run to increase flavor intensity. The must was then fermented in stainless steel tanks for 14 days. During fermentation the wine is drained and pumped over the grape skin and seed cap at 90 minute intervals. The finished wine is transferred to a combination of French and American Oaks barrels for 18 months of barrel aging.

► WINEMAKER'S NOTES

Medium-bodied on the palate, the wine displays bright raspberries and blackberries with spice and mocha notes.

► TECHNICAL SPECS

Material Number: 2830400VV

Glass: WP-2356

Case Dimensions: 13.5" x 10.3" x 12.3" (L x W x H)

Case Weight: 39.5lbs

Cases/Layer: 14 Cs

Cases/Unit: 56 Cs

Case Cube: 1.00 cu ft

Unit Dimensions: 40.3" x 48" x 49.5" (L x W x H)

► UPC CODES

Complete UPC "A": 0 85200 02700 2

SCC14 Warehousing Carton Code:

0 00 85200 12700 9



0 85200 02700 2

