

SYCAMORE LANE®

WHITE ZINFANDEL
CALIFORNIA

WINEMAKING NOTES

Produced from red Zinfandel grapes grown throughout California's warmer growing regions, these grapes are harvested early in the growing season (early-to-mid August) at low sugar levels (18-19 Brix) and relatively high acids.

After harvesting, the grapes are immediately pressed and the free run juice is cold-fermented in stainless steel tanks for 10 days at 60 degrees Fahrenheit. The wine spends no time in oak and is bottled shortly after the first of the new year to preserve its fresh, fruity qualities.

TASTING NOTES

Sycamore Lane is a classic White Zinfandel, boasting attractive aromas of strawberries and watermelon; with light fruity flavors and a touch of cream. A versatile food pairing with seafood, poultry dishes, spicy Mexican, Thai and Chinese cuisine, and BBQ fare.



WINEMAKING INFORMATION

Alcohol: **9.80%**

TA: **0.70 G/100ML**

pH: **3.18**

RS: **3.80 G/100ML**

