

ZINFATUATION

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



▶ WINE INFORMATION

Appellation: 100% Lodi

Composition: 93% Zinfandel, 7% Petite Syrah

Alcohol: 13.75%

TA: 0.58g/100ml

pH: 3.64

Residual Sugar: 0.30g/100ml

▶ VINEYARD INFORMATION

Our winemakers sought out one of the most renowned regions for producing Zinfandel: Lodi, California. Lodi's classic Mediterranean climate allows the grapes to bask all day in warm sun, and enjoy cooler temperatures at night. The result is rich, concentrated fruit flavors, and lush, full textures— ideal for classic California Zins.

▶ WINEMAKING

We blend grapes from some of Lodi's best vineyards, and let the fruit settle with oak, which adds notes of sweet, toasty vanilla spice. Zinfatuation is smooth and fruit forward, with layers of flavors that excite the palate.

▶ TASTING NOTES

Zinfatuation displays notes of blackberry and vanilla spice on the nose, intense berry jam flavors with hints of black pepper on the palate, and a lush, smooth finish. Brimming with flavor, our Zinfandel is sure to perpetuate your infatuation with this luscious wine. It's the perfect way to spice up your night — either sipped on its own, or poured alongside barbecued ribs, lamb chops and hearty pastas.

▶ 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

