



*Bottled with love, for the joy of living.*

WINEMAKER  
Michael Muscardini

CASES PRODUCED  
253

HARVESTED  
October 15, 2010

BOTTLED  
September 10, 2011

pH  
3.50

ALCOHOL  
15.5%

## 2010 ZINFANDEL

### MONTE ROSSO VINEYARDS

SONOMA VALLEY, SONOMA COUNTY

#### VINEYARD

These Zinfandel grapes are from the famous Monte Rosso Vineyards. We are so lucky to have this 2.7 acre block that we share with Dean Bordigioni. The block lies high on the Mayacamas mountainside with red, iron-rich soil – the perfect terroir for growing Zinfandel grapes.

#### VINTAGE

The 2010 vintage gave us the ideal combination of weather: sun and moisture. We paid lots of attention to the vines and they loved it.

#### WINEMAKING

The grapes were picked at dawn and rushed to the winery. After a whole berry crush, we cold-soaked the fruit for 3 days, then put it through 14 days of fermentation. The wine was aged for 12+ months in 30% new oak barrels.

#### TASTING NOTES

Aromas of bright red fruit, caramon and graham cracker crust. Generous flavors of ripe raspberry, cherry, plum, nectarine, zesty spices and nougat with a hint of toasted nuts, chewy tannins and an explosive burst of cracked black pepper on the finish.

#### AWARDS

2013 Orange County Wine Competition ~ Gold  
2013 Los Angeles International Wine Competition: Gold, 90 pts  
2013 California State Fair Wine Competition ~ Silver

Drink now, or cellar for three to five years.

Enjoy ~

*Michael Muscardini*

