



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

WINEMAKER  
*Michael Muscardini*

CASES PRODUCED  
188

HARVESTED  
October 2, 2011

BOTTLED  
September 8, 2012

pH  
3.79

ALCOHOL  
15.2%

## 2011 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 2011 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 sweet fruit, cardamom, earth and cedar. Concentrated flavors of ripe raspberry, plum cherry, boysenberry and nectarine with tangy rustic spices on the finish. This Zinfandel pairs perfectly with braised meats. Enjoy with family and friends.

#### AWARDS

2014 San Francisco Wine Competition ~ Silver  
2014 Wine Enthusiast ~ 89 points

Drink now, or cellar for three to five years. Enjoy!

*Michael Muscardini*

