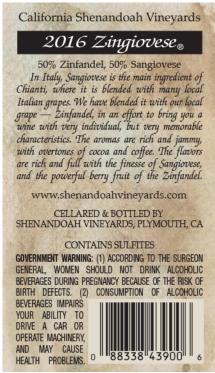
## 2016 Zingiovese® Winemaker Notes





## **DESCRIPTION**

Our proprietary blend of Sangiovese, the great noble grape of Tuscany and Zinfandel, the varietal most closely associated with Amador County. Naturally grown and sustainably farmed from select Estate blocks, this intriguing offering is deep rich and full bodied with spicy aromas hinting of rose petals and cocoa. The mid palate impressions are strongly suggestive of dried black fruits, wild herbs and licorice with subtle flecks of black pepper. Ending in a long dry lingering finish, this robust wine is best paired with your heartiest fare including wild boar sausages, slow smoked beef brisket and tomato based pasta dishes.

FOOD PAIRING

An excellent match for veal, beef, or chicken with a red sauce.

<u>Specifications</u> 50% Zinfandel 50% Sangiovese

Total Acid: 5.8 gm/l pH: 3.77
Alcohol: 14.5%

**BOTTLED DATE** July 19, 2018 - 209 cases, 750ml

RELEASE DATE September 1, 2018