Zinfandel
2014 • ESTATE • PASO ROBLES

The grapes for our Zinfandel were grown on our Hospitality Center, Pleasant Valley and Jardine vineyards then handpicked and sorted in the cool morning hours. They were gently crushed and then allowed to ferment in small stainless steel tanks. Various pump-over techniques were utilized during the progressive stages of fermentation to enhance fruit extraction and enrich mouthfeel. The wine was then transferred into barrels to complete malolactic fermentation and spent 16 months aging in French and American oak barrels. During aging, 12% Petite Sirah was blended in for added complexity and mouthfeel, then returned to barrels to integrate for the last 8 months prior to bottling.

Tasting Notes
COLOR: Garnet
AROMA: Cherries and dark plum with notes of allspice and fine tobacco
TASTE: Medium-bodied with cherry fruit and hints of marzipan with a smooth, juicy finish

Recommendations
Serve at 62° – 65° F
Enjoy now through 2021
Store in dark dry place at 55° – 65° F
Pairing suggestions: Pulled pork, leg of lamb or pizza

Technical Notes

<table>
<thead>
<tr>
<th>Harvest Date</th>
<th>Brix°</th>
<th>Vineyard</th>
<th>Blend</th>
</tr>
</thead>
<tbody>
<tr>
<td>09.11.14</td>
<td>26.9</td>
<td>Pleasant Valley</td>
<td>Zinfandel 66%</td>
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<td></td>
<td></td>
<td>Hospitality Center</td>
<td>Zinfandel 22%</td>
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<td>Jardine</td>
<td>Petite Sirah 12%</td>
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</tbody>
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AGING: 16 months in French and American oak barrels
BOTTLING DATE: 06.02.16
RELEASE DATE: 03.17.17
CASES PRODUCED: 524
ALCOHOL: 14.9%
PH: 3.86
TOTAL ACIDITY: 6.3 g/L

Kevin Willenborg, Winemaker
An elegant and juicy Paso Zinfandel