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 20 months aging in French and American oak barrels. A small amount of Petite Sirah was blended in for complexity and added mouthfeel.

**Tasting Notes**

**COLOR:** Garnet  
**AROMA:** Dark cherry and plum with notes of coffee and amaretto  
**TASTE:** Medium body with rich cherry fruit and chocolate unfold into a long juicy finish

**Technical Notes**

<table>
<thead>
<tr>
<th>Harvest Dates</th>
<th>Brix</th>
<th>Vineyard</th>
<th>Blend</th>
</tr>
</thead>
<tbody>
<tr>
<td>10.02.17 - 10.09.17</td>
<td>25.4</td>
<td>Pleasant Valley</td>
<td>Zinfandel 50%</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Hospitality Center</td>
<td>Zinfandel 41%</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Huehuero</td>
<td>Petite Sirah 9%</td>
</tr>
</tbody>
</table>

**AGING:** 20 months in French and American oak barrels  
**BOTTLING DATE:** 05.30.19  
**RELEASE DATE:** March 2020  
**CASES PRODUCED:** 619  
**ALCOHOL:** 14.5%  
**PH:** 3.66  
**TOTAL ACIDITY:** 5.4 g/L