



VINA ROBLES

VINEYARDS & WINERY



Zinfandel

2013 ♦ ESTATE ♦ PASO ROBLES

The grapes for our Zinfandel were grown on our Pleasant Valley and Hospitality Center vineyards, then handpicked and sorted in the cool morning hours. They were gently crushed and then allowed to ferment in small stainless steel tanks. Variable pump-over techniques were implemented 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 in French and American oak barrels. During aging, 14% Petite Sirah was blended in for complexity and mouthfeel, then returned to barrels to integrate for the last 8 months prior to bottling.

Tasting Notes

COLOR: Ruby garnet

AROMA: Black raspberry and plum with notes of Amaretto and spice

TASTE: Medium-bodied with juicy plum fruit, hints of vanillin and a smooth, chalky finish

Recommendations

Serve at 62° – 65° F

Enjoy now through 2020

Store in dark dry place at 55° – 65° F

Pairing suggestions: Pulled pork, leg of lamb or filet

Technical Notes

HARVEST DATE	BRIX°	VINEYARD	BLEND
09.24.13 – 10.03.13	25.9	Pleasant Valley	Zinfandel 74%
		Hospitality Center	Zinfandel 12%
		Jardine	Petite Sirah 14%

AGING: 16 months in French and American oak barrels

BOTTLING DATE: 06.11.15

RELEASE DATE: 03.18.16

CASES PRODUCED: 465

ALCOHOL: 14.2%

PH: 3.80

TOTAL ACIDITY: 5.9 g/L

Kevin Willenborg
Kevin Willenborg, Winemaker

An elegant and juicy Paso Zinfandel

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