



DEROSE

WINERY

Zinfandel (Nick DeRose Sr. Vineyard)

FERMENTATION

Our Zinfandel underwent fermentation using native yeasts, meaning only the naturally occurring yeasts found in the winery actually fermented this wine. In addition, the Zinfandel underwent malolactic fermentation without using a culture. The wine is stored 100% in French oak barrels, without any pumping used to transfer our wines. The wine is then bottled un-fined and un-filtered to preserve all its flavors and mouth feel.

TASTING NOTES

This easy-drinking wine starts with aromas of ripe bing cherries that are followed by flavors of raspberry, vanilla and a touch of spice. Its lush tannins and soft texture are complemented by a long and clean finish. This medium-to-full bodied wine pairs well with pasta with red sauce, lean cuts of beef, cioppino and smoked meats. It will age gracefully up to 10 years.

TECHNICAL DATA

Appellation:	Cienega Valley
Varietal content:	100% Zinfandel
Yield:	1 ton per acre
Finished alcohol:	15.3%
pH:	3.67
Total acid:	6.0g/L
Residual Sugar:	0.25g/L
Organically Farmed:	Yes
Bottling:	Unfined and unfiltered
Vegan Friendly:	Yes

