



# DEROSE

WINERY

## Zinfandel (Old Vine Vineyard)

### FERMENTATION

Our Ancient Vine Zinfandel from 1905 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:

Our Signature Wine! This fruit forward zinfandel has aromas of Raspberries, blackberries and toffee. Its dark color is a result of ripe fruit and long fermentation. Its silky mouthfeel, rich texture and bold berry flavors make this wine a mouthful. It pairs well with beef, chocolate, ribs, smoked meat and red sauces. It will age an additional 10-12 years.

### TECHNICAL DATA

Appellation:	Cienega Valley
Varietal content:	100% Zinfandel
Yield:	3/4 tons per acre
Finished alcohol:	15.3%
pH:	3.51
Total acid:	6.9g/L
Residual Sugar:	0.25g/L
Farming:	Organic
Production	500 cases
Bottling:	Unfined and unfiltered
Vegan Friendly:	Yes

