



AMERICAN RED WINE

Vintage: 2021

Varietals:

- Cabernet Sauvignon 50%
- Zinfandel 50%

Vineyard: Lanza Vineyards

Location: Suisun Valley, CA

PROFILE

California grown Cabernet, like all Cabernet, is known for being a very bold and full-bodied wine. Notes of dark ripe berries such as blackberry and black currant are common, with hints of licorice, vanilla, or tobacco

Zinfandel is a red grape variety native to Europe but grown most extensively in the United States. It is a variety that ripens fairly early in the season and produces small, thin-skinned berries that lead to high tannin levels. Zinfandel wines are known for strong juicy fruit notes with exciting spice undertones that range from cinnamon and vanilla to sweet tobacco.

DETAILS

Bottling Date: 01/26/2024

Case Production: 55

ABV: 15.0 %

Residual Sugar: 0.8 %

Final TA: 8.4 g/L

pH: 3.28

Free SO₂: 30 ppm

Cabernet Zinfandel Reserve

Available in 750 mL bottles

WINEMAKING

FERMENTATION

21 days

Immediately upon arrival, grape clusters were destemmed and crushed before entering maceration tubs where they cold-soaked for approximately 24 hours prior to the start of fermentation. This process helps to achieve greater extraction of color and flavor from the grape skins. Yeast for this fermentation was selected with the purpose of enhancing tannin structure and ripe fruit characteristics in the finished wine. When fermentation was completed, grapes were then transferred to a press and racked off into a stainless steel tank to allow further settling before being oaked

AGING

25 months

This wine was aged in medium plus toast American oak barrels for 22 months

TASTING NOTES

Aroma

Aromas of fig paired with earth centric aromas of graphite and cedar resin

Taste

Diverse fruit flavors of red cherry, red plum, and fig offer a foundation for more subtle notes of fire roasted bell pepper, saw dust, and dare we say eucalyptus

Serving & Pairing Suggestions

Best served at room temperature. This wine is made for a fine cut of steak. Go ahead, treat yourself!

TASTING CHART

