



## AMERICAN RED WINE

Vintage: 2022

Vineyard: Lanza Vineyards

Location: Suisan Valley, CA

## PROFILE

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 notes that range from cinnamon and vanilla to sweet tobacco.

This grape variety is also used to produce white Zinfandel wines, a type of rosé. These wines are typically low in alcohol with high residual sugar making a fruity and straight-forward sweet wine. Interestingly, the majority of Zinfandel grown today is used to produce white Zinfandel wine as opposed to traditional red wines.

## DETAILS

Bottling Date: 10/01/2024

Case Production: 100

ABV: 13.4

Residual Sugar: 0.6 %

Final TA: 7.6 g/L

pH: 3.35

Free SO<sub>2</sub>: 40 ppm

# Zinfandel Reserve

Available in 750 mL bottles

## WINEMAKING

### FERMENTATION

9 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 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

22 months

This wine was aged for almost two years in a combination of medium plus toast American oak barrels and stainless steel tanks with oak chips of the same char level.

## TASTING NOTES

### Aroma

Dominant notes of red fruit are accompanied by perfume-like hints of violet and warm cedar undertones

### Taste

Ripe red fruit notes of strawberry, red plum, and raspberry are at the forefront with subtle hints of cacao nib, coffee, and sweet tobacco. Smooth and round tannins are responsible for this wine's agreeable finish

### Serving & Pairing Suggestions

Best served at room temperature. This wine pairs well with black pepper steaks, pork, and mushrooms

## TASTING CHART

