



2021 RESERVE ZINFANDEL



ZINFANDEL

TASTING NOTES

Certified Organic grapes from our hillside farmed Bella Collina ranch were hand-harvested in late October 2021. The fruit was gently destemmed to a refrigerated tank for fermentation. After 24 hours of cool soaking, the grapes were inoculated with a winemaker select yeast and alcoholic fermentation began. The must was mixed two times per day to extract color, flavor and tannin. We allowed the fruit to reach 80-82F while fermenting. Once primary fermentation was complete, the must was delicately pressed and stored in tank until malolactic fermentation was completed. The new wine was then racked off its lees to barrels for maturation and aging.

Medium ruby in color, this wine offers up seductive aromas of black cherry, red licorice, clove, sandalwood and hints of black pepper. Dark, rich flavors of black plum, black cherry, star anise and a hint of vanilla are showcased in this dark, almost brooding style of Zinfandel.

APELLATION: Mendocino

SOURCE OF GRAPES: Estate grown, certified organic grapes from hilltop Bella Collina vineyards, Ukiah CA

PROPRIETOR: Martha Barra

WINEMAKER: Randy Meyer

VINEYARD MANAGER: Roberto Gonzalez

PRODUCTION: 419 cases

ALCOHOL: 14.5%

pH: 3.63

RS: .50 grams/100 ml

TA: .61 grams/100 ml

VARIETAL COMPOSITION: 90% zinfandel, 10% petite sirah

AGING: 16 months / 25% new French oak, balance in neutral barrels

COOPERS: Radoux, Francois Freres, Nadalie, Marchive



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FAMILY OWNED SINCE 1955 • ESTATE GROWN • ORGANICALLY FARMED • HANDPICKED

