



## AMERICAN RED WINE

Vintage: 2020

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: 02/02/2022

Case Production: 20

ABV: 15.0 %

Residual Sugar: 1.0 %

Final TA: 8.4 g/L

pH: 3.27

Free SO<sub>2</sub>: 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

14 months

This wine was aged two months in stainless steel tanks and an additional 12 months in medium plus toast American oak barrels.

## TASTING NOTES

### Aroma

Soft notes of cocoa are overpowered by exceptionally perfumed notes of violet

### Taste

Strong flavors of raspberry and blackberry are balanced by warm notes of cinnamon, clove, and burnt chocolate. A smooth and elegant wine start to finish

### Serving & Pairing Suggestions

Best served at room temperature. This wine pairs well with roasted duck, or if you aren't feeling overly adventurous, any fine cut of steak

## TASTING CHART

