

## ZINFANDEL 2019



### VINEYARD & VINTAGE

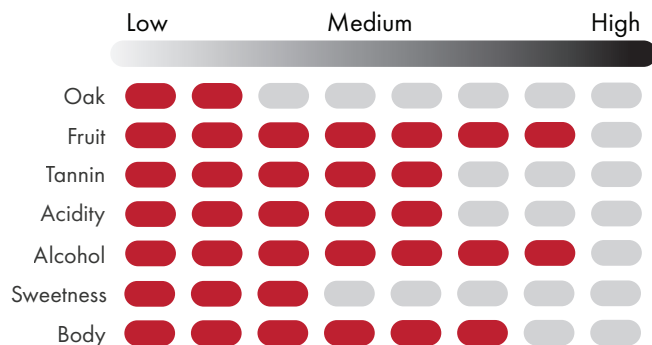
Known as the Paso Robles heritage grape varietal, Zinfandel is famous and plentiful in our own back yard. Each year we source our grapes from carefully chosen partners, and this year we partnered up with two local vineyards in the Templeton Gap AVA of Paso Robles. Only about 10 miles apart, Bovino and Aron Hill Vineyards both produce high quality fruit in small batches. Located in and around the town of Templeton, these vineyards both benefit from higher humidity and the coolest temperatures in Paso Robles. The western edge of this AVA is bordered by the Santa Lucia Mountain Range. Several gaps in this range allow cool, coastal air to be pulled into the valley, which brings marine fog and strong breezes to this area resulting in lower temperatures. The soils here are high in calcareous material, so vineyards are planted in pockets with a deep soil profile. This allows vines to grow deep, well-established root systems that are able to maximize their exposure to any soil moisture content. Because of these deep soil pockets, (and the annual 20 inches of rainfall), producers like Aron Hill are able to dry-farm their vineyards, producing fruit that is intense in color and flavor. Our unique blend of grapes from these neighboring vineyards produces a Zinfandel that is bold and powerful in fruit and spice, but does not overwhelm the palate.

### REGION & VARIETAL COMPOSITION



### TASTING & PAIRINGS

Lush fruit and soft spices dominate the palate in this 2019 Paso Robles Zinfandel. Faint scents of pine forest can be detected, followed closely by cinnamon and sweet nutmeg. The first sip brings us that familiar, big, ripe berry flavor full of blackberries, dried blueberries and fig, balanced beautifully with a soft, chocolatey finish.



Enjoy this bottle of Zinfandel with a big, hearty meal or a decadent cheese and charcuterie plate. Grilled or barbecued meats pair perfectly with this wine, as does a warm, hearty beef stroganoff, or pork tonkatsu served with sweet and spicy Japanese curry. Look for deep flavors and rich spices!