

HAYES VALLEY ZINFANDEL

VINEYARDS AND HARVEST

Vineyards: 100% Estate Vineyards

Harvest Date: October 15-17

Average Brix at Harvest: 25.5

pH: 3.55

TA: 0.67

RS: 0.22

WINEMAKING

Hand-harvested and hand-sorted

Cold soaked for 48 hours

Pumped over 3 times a day during peak fermentation

AGEING AND BLENDING

25% New American Oak, 45% Neutral French Oak,

30% Neutral American Oak - 12 months on Oak

Blend: 100% Zinfandel

BOTTLING

Bottle Date: September 14, 2017

Alcohol: 14.5%

FOOD PAIRINGS

Beef chili with beans, curried pork, grilled chicken thighs, spaghetti with Zinfandel red sauce.

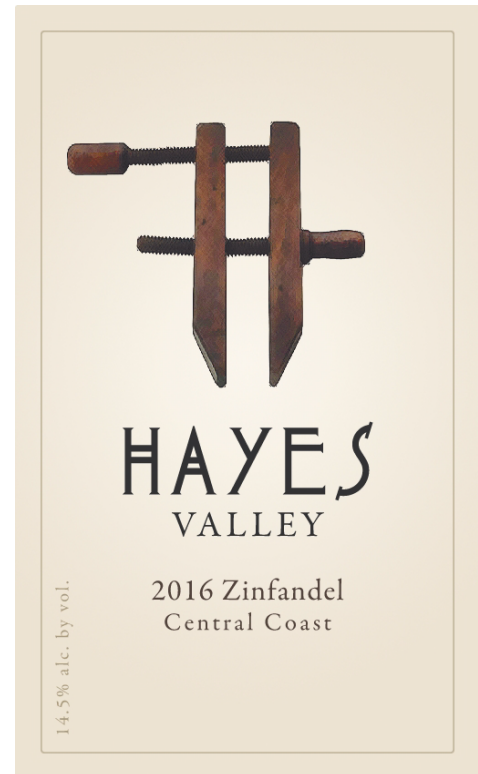
TASTING NOTES

Color: Light, bright color. Rich and beautiful

Aroma: Cranberry jam, licorice, black pepper.

Flavors: Fig, apricot, blackberry, nutmeg. Finishes with coffee and cinnamon.

Structure: Medium-low acidity, medium tannin.



FAMILY-OWNED • CERTIFIED SUSTAINABLE

www.hayesvalleywine.com