



WINE CELLARS

TASTING NOTES:

We love this wine's earthy tobacco, spice, and black tea notes with its balance of natural sweetness and tannins. It has concentrated flavors of graham cracker, cooked blueberry, and raisins, with a full-bodied structure and lingering finish.

WINEMAKING NOTES:

This was one of our last harvests of the season, when the grapes were very ripe, with some of the berries beginning to raisin, perfectly concentrating the sugars and flavors. The vines at this vineyard are 50 years old and head trained, which creates a more artistic wine expression with varied levels of ripeness at harvest, typical of old-world Zinfandel.

AGING:

Aged in medium plus American oak for 18 months, with the oak contributing vanilla, brown sugar, and baking spice notes.

FOOD PAIRING:

We love this style of Zinfandel with our homemade Zinfandel barbeque sauce on ribs or pulled pork sliders. Pairs well with Pecorino, triple-cream Brie, Stilton, Blue cheese, and Gorgonzola with toasted nuts. Or try it upon release with us at the Tasting Room with Chef Lisa Scott's carnitas street tacos with orange and jalapeño salsa.

In terms of dessert pairings, we recommend cookies that are not too sweet or desserts with dark chocolate. Keep in mind, when pairing with dessert, it is ideal for the wine to be sweeter than your dessert. An almond biscotti with orange or dark chocolate glaze would be a great choice to pair.

2019 Late Harvest Zinfandel Engbers Vineyard Fair Play



WINE SPECS

100% Zinfandel

14.5% alcohol

125 cases produced

\$36 per bottle

