



## 2020 Zinfandel

### Mabera Vineyard

### Amador County

#### TASTING NOTES:

We love the blackberry liqueur, baking spice and graham cracker profile of this wine! The deeply concentrated aromatics will entice you to take a sip. You'll taste stewed plum and dark fruit flavors with medium bodied tannins concentrated on the mid palate with a peppery finish.

#### WINEMAKING NOTES:

This zinfandel was picked ripe with the intention of creating a signature 1850 zinfandel with rich and jammy flavors. The lot was partially crushed, leaving about half of the fruit to enter the fermentation tank whole berry. A steady fermentation took place to facilitate ample extraction of color and classic zinfandel-esque spice. After the primary fermentation, the wine was then lightly pressed to avoid over extracting tannins.

#### AGING:

Aging this zinfandel for 24 months in 50% American Oak, 25% French Oak and 25% neutral oak developed a nice fine-grain tannin structure in the wine. This wine was also bottle aged for 18 months. Drink this wine upon release, as it is drinking perfectly right now with vibrant fruit character. Or age this wine for 3 to 5 years more after its release in the spring of 2025 to enjoy more candied nut and savory umami flavors.

#### FOOD PAIRING:

Zinfandel can handle a bit of spice if you're interested in trying more unusual dishes like Indian Spiced Ribs or Harissa-crusted pork roast. In both dishes the sweetness of the meat and the savory spice mixes pair beautifully with this zinfandel. Grilled steak, ribs with BBQ sauce, pasta with red sauce, or a rich vegetarian pasta are all good choices if you're looking for less exotic flavors. If you're feeling adventurous and looking for vegetarian or vegan pairings, a black bean burger lathered in BBQ sauce and topped with fried onions plays nicely with this wine. Zinfandel is a food-friendly and fun wine, so don't be afraid to see if it pairs with whatever you're eating tonight!



#### WINE SPECS:

90% ZINFANDEL  
10% PETITE SIRAH  
14.2% ALCOHOL  
74 CASES PRODUCED  
\$34 PER BOTTLE

