



WINE CELLARS

TASTING NOTES:

This wine is welcoming right from the get-go with aromas of baking spices, dried basil, and tart ripe red fruit. On the first taste you're greeted with bright raspberry, cranberry, bramble fruit, black pepper and pure dark chocolate. The wine continues with bright acidity, hefty tannins, and a touch of sweetness for balance.

WINEMAKING NOTES:

We harvested in late in the season in 2018, almost in October, so these grapes had plenty of time to develop lush flavors in the vineyard. We fermented the wine on the grape skins for 14 days to gain rich complexity, and cofermented with 10% petite sirah, to add a jammy and lingering finish.

AGING:

Aged in 50% new French Oak, 25% new American Oak, and 25% neutral oak, for 24 months.

FOOD PAIRING:

Zinfandel can handle a bit of spice if you're interested in trying more unusual dishes like Indian Spiced Ribs or Harissa-crusting 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. Zinfandel is a food-friendly and fun wine, so don't be afraid to see if it pairs with whatever you're eating tonight!

2018 Zinfandel El Dorado



WINE SPECS

90% Zinfandel
10% Petite Sirah
13.4% alcohol
115 cases produced
\$32 per bottle