LAKE SONOMA

2019

ZINFANDEL

WINEMAKER NOTES

2019 started off cloudy and temperate with steady ripening through summer and a late-season heat spike. Varietal authenticity was a key focus throughout our 2019 season; we are pleased with the acidity and mouthfeel of the white wines and supple tannin, and fresh-fruit intensity of the reds.

Zinfandel grapes for the 2019 vintage were harvested in early October and then blended with a small percentage of Barbera to add a hint of savory flavors plus a boost of tannins to balance the luxurious newer barrel mix. Aged 29 months in 50% new French oak, 25% new American oak and 25% neutral oak.

TASTING

The 2019 vintage is spicy and sultry with aromas of berry syrup, red raspberry preserve and cardamom. On the palate, flavors of clove and vanilla are complemented by hints of huckleberry, cherry cola and white mocha. Pair with minestrone soup or hearty meatballs in a rich ragu sauce with toasted bread drizzled with extra virgin olive oil.

Enjoy now to 2028.

TECHNICAL NOTES

93% Zinfandel, 7% Barbera

Alcohol: 14.9%

pH: 3.81 TA: 5.9 g/L RS: 0.8 g/L

