



Description:

Lavish red plum aromas combines with ones reminiscent of crushed blueberry mixed with white pepper and cedar. Flavors include red raspberry, strawberry, huckleberry, and allspice, leading to a balanced wine with natural acidity and soft tannins.

Winemaker's Notes:

Located just south of Healdsburg, Foppiano Vineyards sits on 160 acres in the acclaimed Russian River Valley. The Foppiano family has been producing world class fruit on this land since its purchase in 1896. The fruit was harvested between September 29th – October 1, 2016. Most of the grapes for this blend were machine-harvested. In addition, the winery hand-harvested and co-fermented 5% Petite Sirah with the Zinfandel to accentuate the depth of color, white pepper aromas and structure. The grapes were fermented for 16 days. The wine was aged in 25% new French oak and 25% new Hungarian oak for 14 months. The other half of the wine was cellared for the same duration in 25% once-used French oak, and 25% twice-used French oak.

Serving Hints:

A very food-friendly wine, great to pair with a variety of dishes including any meat-heavy meals, BBQ pork, aged cheddar/gouda or asiago cheese.

PRODUCER: Foppiano Vineyards
COUNTRY: United States
REGION: Russian River Valley
ALCOHOL %: 14.9%
GRAPE VARIETY: Zinfandel
pH: 3.69 g/l
TOTAL ACIDITY: 5.8 g/l

Pack	Size	Lbs	L	W	H	Pallet	UPC	SCC
12	750	36.5	12.25	10	12	14x4	08294959255-6	1008294959255-3

