Description:
Aromas of blackberry and blueberry spice dominate the glass, with hints of floral jasmine. This wine develops across your palate with cassis and integrated oak spice. Concentrated fruit, balanced acidity and mature tannins will allow this wine to age for 10+ years.

Winemaker’s Notes:
This wine is a blend of two of our Estate Zinfandel blocks. The fruit was harvested and crushed into open top fermenters. We also co-fermented 5% Petite Sirah with it to accentuate the fruit flavors and pepper aromas. The grapes were fermented for 16 days. The wine was aged in 15% new French Oak and 15% new Hungarian Oak for 14 months.

Vineyards:
Located just south of the town of Healdsburg, Foppiano vineyards sits on 160 acres in the acclaimed appellation of the Russian River Valley. Cool morning fog and warm summer days create an ideal microclimate for grape growing. The Foppiano family has been producing world class fruit on this land since its purchase in 1896. Today the vineyard is planted to Petite Sirah, Zinfandel, and Sauvignon Blanc on the warmer bench lands, and Pinot Noir and Chardonnay on the cooler land close to the Russian River.

Serving Hints:
Serve at room temperature with robust dishes, including beef, venison, turkey, game birds and semi-soft or hard cheeses.

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