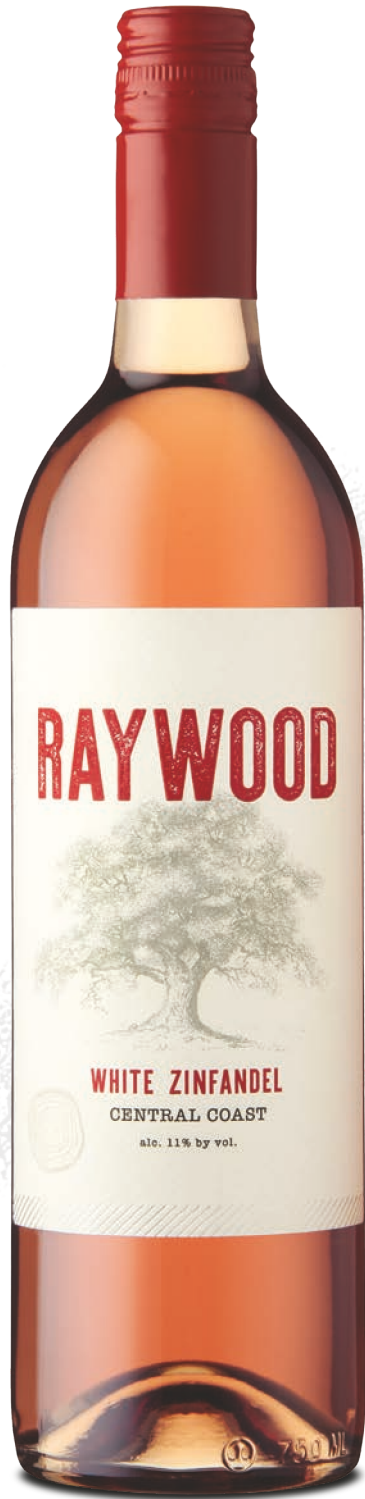


# RAYWOOD

## 2021 WHITE ZINFANDEL



**APPELLATION:** Central Coast, California

**ABV:** 11.4%

**TA:** 0.549 g/100ml

**pH:** 3.52

**RS:** 2.29 g. 100ml

**OAK:** N/A

**OAK AGE:** N/A

**AROMA:** Strawberry, mandarin orange and cran-apple

**PALATE:** Strawberry, orange zest, crisp entry, soft mid palate with an off dry finish

**PAIRINGS:** Thinly sliced salami or pancetta, spicy international dishes including Asian, Indian and Latin American cuisine

**SIZES AVAILABLE:** 750ml

**HARVEST NOTES:** Every vintage has its personality. 2021 is no exception. The spring did not produce any real frost events that could have harmed the tender vines. Most of spring was mild and caused a lingering set of the grapes on the vine. Summer was generally mild with no major heat events. The challenge was getting even ripeness with the delayed fruit set. Patience and constant field sampling paid off! Some varieties came in early, and some lingered on until nearly Thanksgiving but in the end, everything made it for our Estate wines and as always 100% organic certified. Look for bright fruit in the white wines and soft tannins in the red wines.

The goal for making a delicious White Zinfandel is balancing the sweetness with enough acidity to make it fruity, but also refreshing and crisp at the finish. Early in the season, the vineyard crew hand-picks clusters that look like they won't make full sugar for our red Zinfandel. These clusters are loaded into the press and made as a white wine rather than a red wine. This gives the beautiful pink color with some red Zinfandel qualities.

Raywood wines are hand-crafted from select vineyards from the Central Coast of California. The wines take advantage of the wonderful climate of warm invigorating days and cool nights. Raywood wines are produced by Castoro Cellars in Paso Robles, California.

Poolside, picnics, or anywhere for a good time! Serve cold.



TRUE TO THE VARIETY, RAYWOOD DELIVERS!