





ACCOLADES:
91 POINTS - Wine Enthusiast



# 2020 ZINFUSION

Zinfusion has become quite a coveted wine amongst Zin lovers! This Paso Robles Zinfandel is a marriage of our SIP (Sustainability in Practice) and CCOF organic certified Estate grown Zinfandel, Primitivo and Petite Sirah. Each chosen for their unique location and excellent viticulture practices. This wine is dry, yet fruity; great for late afternoon grilling of your favorite red meat or salmon.

- NIELS & BIMMER UDSEN, Founders

## HARVEST NOTES:

2020 – that might be enough said! Everything about this year has been unforeseeable. Luckily the grapes were somewhat immune. Spring was on time with very little threat or damage from frost followed by a long and moderate growing season. We did get a hot spell that reduced the grapes on the vine a nd some a rea s struggled. Worse were the fires that caused smoke to hang in the air for days. We were extremely worried a bout a potentially memorable vintage ruined by smoke ta int. We tested everything a nd a re confident we dodged a bullet. Whew! Look forward to full bodied reds and aromatic whites.

## **WINEMAKER NOTES:**

What sets this Zinfandel apart from the rest is a focused taste across the vintage, looking for estate Zinfandel lots displaying the greatest amount of richness, aroma/flavor intensity and complexity. The process often entails blending lots to their best advantage. The inclusion of Petite Sirah to the blend furthers the goal of complexity and adds welcome structure. Ageing in small American oak barrels for 12 months elevates aroma and flavor intensity.

- TOM MYERS, Winemaker

#### TASTING NOTES:

APPEARANCE: Dark red and purple

AROMA: Dark fruit, violets, blueberry, plum and toasted oak

PALATE: Blackberries, white pepper, sweet vanilla. Raspberry and toasted oak finish

### **TECHNICAL NOTES:**

VARIETAL: 72% Zinfandel, 19%Petite Sirah, 8%Primitivo, 1% Tannat

VINEYARD SOURCES: Cobble Creek, Whale Rock, Blind Faith AVA: Paso Robles

HARVEST DATE: October 16, 2021

BOTTLING DATE: February 15, 2022 HARVEST SUGAR: 25.7° brix

OAK: American OAK AGE: 12 months ALCOHOL: 14.82%

TA: 0.61 g. 100ml pH: 4.07 RS: 0.04 g. 100ml

