



FAMILY OF WINES

Mendocino Wine Growers
Since 1918

2017 RESERVE ZINFANDEL MENDOCINO COUNTY

Background

It makes perfect sense that some of California's most distinctive Zinfandels come from Redwood Valley in southern Mendocino County. This is one of the state's most distinctive viticultural enclaves, with a combination of climate and soils - particularly its deposits of the rare, rust-colored Redvine soil - that rightly may be called unique.

Vineyards

Our Reserve Zinfandel comes from some of the very best vineyards in Mendocino County, some of them over 50 years old. This wine is made up of three different old-vine Zinfandel vineyards that are scattered throughout the hillsides and benchlands in Mendocino County. These shallow rocky soils with excellent sun exposures consistently produce grapes that are intensely ripe and flavorful. Many of these vineyards are still farmed by 3rd and 4th generation Italian-Americans.

Winemaking

After a long, slow fermentation, the wine was aged for 36 months in 36% new French Burgundy oak, softening the tannins and adding length and depth to the blackberry-jam aromas and ripe, earthy, spicy flavors with nuances of tar and toasty French oak.

Winemaker Comments

This vintage displays a rich dark purple garnet color and deep aromas of black cherry, boysenberry, plum, spicy sandalwood with hints of toasty oak. Uplifting flavors of plum, black cherry cola and a subtle of earthiness combine to give this full-bodied Zinfandel a generous mouth-feel. Rich full tannins and balanced acidity lead into a long, lingering finish.

Winemaking Data

Harvest

Date: September 15th - October 2nd

Fermentation & Aging

Fermentation: 4 days of cold soak, pumped over and punched down twice a day for 12-18 days in stainless open top fermentors
Aging: 36 months in French Burgundy barrels (36% new French)

Wine

Blend: 95% Zinfandel, 5% Petite Sirah
Alcohol: 14.5%
Total Acidity: 6.6 g/L
pH: 3.51
Residual Sugar: 1.0 g/L



Food Pairing:

This wine makes an ideal accompaniment to barbecued chicken, roast beef, and grilled steak or lamb.

For Additional Information

Gregory Graziano c/o Graziano Family of Wines
1170 Bel Arbres Road, Redwood Valley, CA 95470
Telephone: (707) 485-9463

Email: gregory@grazianofamilyofwines.com Web: www.grazianofamilyofwines.com