



## FAMILY OF WINES

Mendocino Wine Growers  
Since 1918

### 2020 CORO MENDOCINO COUNTY

#### Background

Coro Mendocino is a collaborative effort started by eight Mendocino winemakers in 2001 to create a class of distinctive wines that showcase the rich heritage and unique characteristics of Mendocino County. This is the first time in U.S. history that vintners have set blending and aging parameters for wines distinctive to a region (i.e. like the appellation controllee wines of Europe). Each winery created its own individual blend based on the protocols and each blend is reviewed by a panel of winemakers in four blind tastings before the wine is accepted as Coro Mendocino. All of the fruit must be exclusively from Mendocino County with a requirement that Zinfandel be at least 40% of the blend. Each winery personalizes the common label, which will be recognizable as Coro Mendocino, and bottles the wine in a uniform bottle. Coro comes from the Latin meaning “from many into one”

#### Winemaking

The grapes for this wine were hand harvested and were crushed into open top fermentors and allowed to cold soak for an average of 3 days before the start of fermentation. After a long, slow fermentation, the wine was aged for 24 months in 50% new French Burgundy, American, and Eastern European oak, softening the tannins and adding length and complexity to the wine.

#### Winemaker Comments

Our Coro Mendocino is a unique blend of old vine Zinfandel, Petite Sirah, and classic Italian grape varieties Barbera, and Carignane, which have come together to create a wine that has great structure and elegance. Aromas of violets, spices, and cedar weave through the full-bodied, complex mouth-feel, culminating in a rich harmonious finish laced with great acidity, raspberry, vanilla, earth and toasty oak. The wine's complexity and depth of flavor will continue to evolve with further bottle aging.



#### Winemaking Data

##### Fermentation & Aging

Fermentation: 4 days of cold soak, pumped over and punched down twice a day for 11-17 days in stainless open top fermentors  
Aging: 24 months in French, American, EU Burgundy barrels (50% new French)

##### Wine

Blend: 50% Zinfandel, 17% Petite Sirah, 17% Carignane, 16% Barbera  
Alcohol: 14.8%  
Total Acidity: 7.4 g/L  
pH: 3.35  
Residual Sugar: 0.5 g/L

#### Food Pairing:

Roasted meats such as lamb and beef or hearty venison stew bring out the true flavors of this wine.

#### For Additional Information

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