

graziano

2002 ZINFANDEL MENDOCINO

Wine Notes:

Our Zinfandel comes from ten different Zinfandel vineyards scattered throughout the benchlands and hillsides of Mendocino County. Many of these vineyards are still farmed by 3rd and 4th generation Italian-Americans. This vintage displays a rich dark purple garnet color and deep aromas of raspberry, wild strawberry, spicy white pepper with hints of toasty oak. Uplifting flavors of ripe raspberry and earth combine to give this full-bodied Zinfandel a generous mouth feel. Rich full tannins and mouth-watering acidity dance across the palate into a long, lingering elegant finish.

Food Pairing: *Enjoy with garlic and rosemary seasoned lamb chops, Italian sausage, or spicy tomato pasta dishes. A grilled burger with melted gorgonzola in one hand and this Zin in the other hand is what the good life is all about.*

Specifications:

Varietal Composition:	84% Zinfandel, 7% Barbera, 7% Dolcetto
Harvest:	September, 17th to October 7th, 2002
Fermentation:	Crushed into open top fermentor with 4 days of cold soak, pumped over and punched down twice a day for 16 days.
Aging:	Barrel aged at total of 17 months in a combination of French & American oak (16% new oak)
Bottled:	July 11, 2004
Alcohol Level:	14.5%
Acid Level:	.82 g/100 ml Crushed into open top fermentor, pumped over and punched down two times daily for 15 days.
pH Level:	3.58
Residual Sugar Level:	.6%
Case Production:	3,838



GRAZIANO FAMILY OF WINES

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