

graziano

2002 ZINFANDEL ROSÉ MENDOCINO

Wine Notes:

Our Zinfandel Rose' was produced from two old vine vineyards located on the benchlands in Redwood Valley. Produced by the saignee method, where Zinfandel juice is "bled off" before fermentation, then transferred into barrels and fermented to near dryness. This refreshing wine has lovely aromas and flavors of red delicious apples and watermelon. Sweet fruit flavors are nicely balanced by mouth-watering acidity.

Food Pairing: *Wonderful as an aperitif or pair it with anything "al fresco".*

Specifications:

Varietal Composition:	100% Zinfandel
Harvest:	Early October, 2003
Fermentation:	100% barrel fermented, saigned after two days on the skins.
Aging:	Barrel aged at total of 3 months in older French oak.
Bottled:	
Alcohol Level:	12.7%
Acid Level:	.84 g/100 ml Crushed into open top fermentor, pumped over and punched down two times daily for 15 days
pH Level:	3.09
Residual Sugar Level:	1.0%
Case Production:	166

GRAZIANO FAMILY OF WINES

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