

graziano

2004 ZINFANDEL

MENDOCINO

Wine Notes:

Our Zinfandel comes from eighteen 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 black cherry, boysenberry, plum, spicy sandalwood with hints of toasty oak. Uplifting flavors of plum and earth combine to give this full-bodied Zinfandel a generous mouth-feel. Rich full tannins and balanced acidity lead into a long, lingering 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:	97% Zinfandel, 2% Carignane, 1% Primitivo
Harvest:	October 1st – 21st , 2004
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 a total of 18 months in combination of French, American and Eastern European oak (30% new).
Bottled:	-
Alcohol Level:	14.5%
Acid Level:	.78 g/100 ml Crushed into open top fermentor, pumped over and punched down two times daily for 15 days.
pH Level:	3.59
Residual Sugar Level:	.5%
Case Production:	5,635



GRAZIANO FAMILY OF WINES

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