

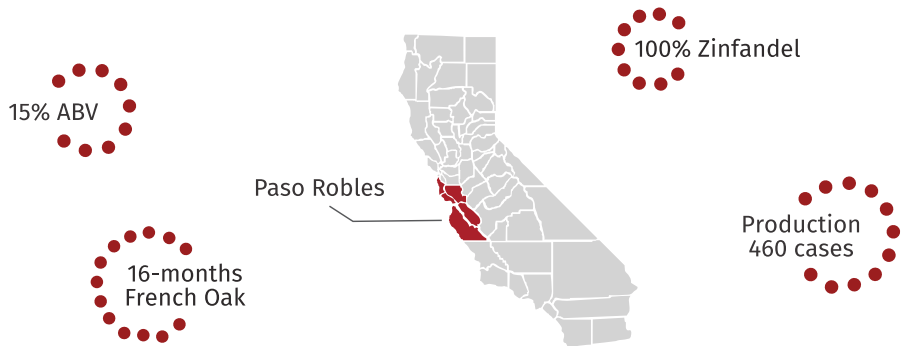
ZINFANDEL 2018



VINEYARD & VINTAGE

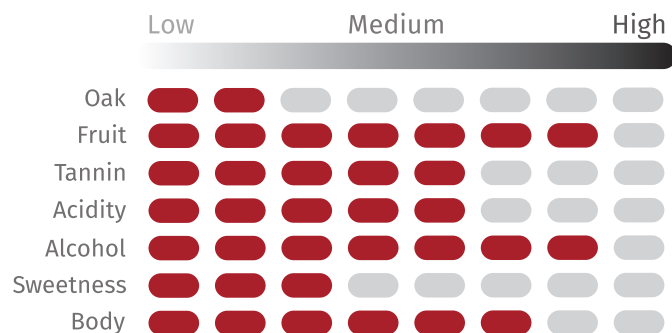
This 2018 Zinfandel is a unique blend of grapes from two well respected and sustainably farmed vineyards: Scheid Vineyard in Monterey County and Peachy Canyon's Vineyards in Western Paso Robles. These two very different regions contribute their own unique qualities to the wine, showcasing the best of both terroirs in the Central Coast. The combination of warm air from the Salinas valley and cool air from the ocean in Monterey creates an extended growing season for its vines. This extra "hangtime" the grapes get on the vines results in wines with intense fruit flavors and full expressions of the varietal. The Western part of Paso Robles benefits from a hilly terroir with cool breezes from the Pacific Ocean, and clay based soils filled with minerals and nutrients. Hot summers here are tempered by cool fog in the lower Santa Lucia Mountains, which allows the Zinfandel grapes to safely develop big, juicy, ripe fruit flavors. This blend of AVAs is brought together to produce a unique, lush Zinfandel with rich fruit and delicate spice, perfect for any occasion.

REGION & VARIETAL COMPOSITION



TASTING & PAIRINGS

Luscious fruit and berry preserves pave the way for this 2018 Paso Robles Zinfandel. Blueberries, blackberries and red licorice excite the nose, and prepare the palate for similar tasting notes. Black cherries, overripe raspberries and deep black currant are dominant, but couple nicely with secondary flavors of fig, black pepper and clove. Enjoy this wine on the porch while watching the sun go down, or with friends, grilling smoked meats and other foods rich in flavor and spice.



Enjoy this bottle of Zinfandel with a big, hearty meal or a decadent cheese and charcuterie plate. Grilled or barbecued meats pair perfectly with this wine, as does a warm, hearty beef stroganoff, or pork tonkatsu served with sweet and spicy Japanese curry. Look for deep flavors and rich spices!