

Crooked Path

2009 ZINFANDEL



APPELLATION: Paso Robles, CA

COMPOSITION:

Zinfandel (Heritage clone 8 & UCD 6)	68%
Zinfandel Primitivo (UCD clones 3 & 6)	23%
Syrah (Entav clone 877)	6%
Petite Sirah (Durif UCD clone 3)	3%
Mourvedre	1%

WINEMAKING: About 95% of the fruit was yielded from vineyards in the Paso Robles AVA including selected blocks from Sextant Vineyards in Templeton. Additionally, fruit from old vines of San Miguel's Juan Nevarez, Swiss Collina, and Hastings vineyards rounded out the blend. The last 5% Zinfandel Primitivo from our Chalk Knoll Vineyards in San Ardo, Monterey California.

TASTING NOTES: The 2009 Crooked Path Zinfandel leads the way to Old World savoriness that meets New World freshness. There's black truffles and graphite on the nose just before the rush of sumptuous cherries, fleshy plums, and ripe figs on the palate. The vivid ruby color and the velvety mouthfeel are infused with hints of pepper, cocoa, and sweet spices. The juice, the acidity, and the smooth tannins cascade flawlessly towards a long and cheerful finish. It's bold and enjoyable; sip-friendly and food-friendly. The roots of the zinfandel vines take a crooked path to the nutrients deep in the soils of the vineyard, but the resulting robust flavors of the berries go straight into this wine. Vigorous and expressive, this wine can pair deliciously with rotisserie chicken, roasted portobello mushrooms, or a gourmet burger with sweet potato fries.

COOPERAGE: 10% new American oak & 7% Hungarian was used with the balance being neutral French.

TECHNICAL NOTES:

Malolactic Fermentation - 100%

pH - 3.8

Alcohol 14.8%

Residual Sugar - .20