

Crooked Path

2010 LATE HARVEST ZINFANDEL



APPELLATION: Paso Robles, CA

COMPOSITION:

Zinfandel	77%
Syrah	23%

WINEMAKING: The Zinfandel in this wine was harvested at 33 Brix and fermented in a small fermentor for 10 days until the fermentation stuck, leaving the finished wine sweet. The wine was aged for 24 months in neutral oak barrels and then blended with 23% Syrah for added color and body.

TASTING NOTES: Zinfandel, when left on the vine longer to soak up the sun towards yielding more sweetness, can be vinified with lavish tones of flavor. This port-like wine is sweet with finesse and sumptuous with style. It's as if our winemaker took a basket of ripe blackberries, several slivers of dark artisan chocolate, a sprig of fresh mint leaves, and a long slender quill of cinnamon, loaded them in a finely-tuned Cuisinart then pushed "Late Harvest." That would have been the easy route to lusciousness! The actual process, much more meticulous and much less expedient, yields this poised dessert wine that is a pleasure to sip. Serve slightly chilled with bleu cheese or with an assortment of gourmet sorbet during after-dinner conversation.

COOPERAGE: Aged 24 months in neutral oak barrels.

TECHNICAL NOTES:

Malolactic Fermentation - 100%	Total Acidity - .76
pH - 3.64	Residual Sugar - .386%
Alcohol 16.1%	