

Crooked Path

2010 ZINFANDEL



APPELLATION: Paso Robles, CA

COMPOSITION:

Zinfandel	76%
Syrah	12%
Petite Syrah	8%
Tempranillo	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: Deep and vivid, fragrant and lifted, concentrated and robust, the 2010 Crooked Path Zinfandel teems with flavor. Ripe raspberries, dark plums, and a tasty layer of ganache begin to define its character. Earthy mesquite notes, hints of truffles, and a whiff of espresso add dimension as well. At the back end, inklings of briar and tobacco also contribute to a complex profile borne from the simple idea that the vineyard should be expressed in the bottle. Finally, pliable tannins and savory minerality enable a prolonged and meandering finish.

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

TECHNICAL NOTES:

Malolactic Fermentation - 100%	Total Acidity - .72
pH - 3.79	Residual Sugar - .33%
Alcohol 14.7%	