

Crooked Path

2012 ZINFANDEL



APPELLATION: Paso Robles, CA

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, and Swiss Collina vineyards rounded out the blend. The last 5% Zinfandel Primitivo from our Chalk Knoll Vineyards in San Ardo, Monterey California. The wine was aged for 17 months in oak barrels. 10% new American oak and 7% new Hungarian oak.

TASTING NOTES: Medium ruby in color. Smoky, spice, pepper, bramble berry jam on the nose. Rich, jammy mouth with black berry jam, mild black pepper spice, medium to long finish with black berry and vanilla lingering.

TECHNICAL NOTES:

Malolactic Fermentation - 100%

Total Acidity - .58

pH - 4.01

Residual Sugar - .24

Alcohol 14.8%

BOTTLED: March 8, 2014

SUGGESTED AGING: Enjoy now or cellar through 2018