

2011 ZINFANDEL

Zinfandel is part of the viticultural patrimony of California, where it is recognized for producing expressive and distinct wines. The grapes for the 2011 Liberty School Zinfandel were carefully selected from several small vineyards in Paso Robles and Lodi, California.

HARVEST NOTES

2011 was one of California's coolest vintages, even cooler than the 2010 vintage. Luckily, the moderate weather allowed for a longer growing season that strengthened fruit maturation without excess sugars. The Paso Robles fruit showed elegant and deep red fruit flavors, while the Lodi Zinfandel was highlighted with jammy flavors and bright acidity.

WINEMAKING NOTES

At harvest, the fruit is destemmed, crushed and placed in stainless steel fermenting tanks. The wine then undergoes a series of pump-overs during fermentation to enhance color and tannin extraction. The 2011 Zinfandel was aged in 100% American oak barrels (15% new). During the 15 months of aging, the wine was racked twice. It was cross-flow filtered just prior to bottling.

TASTING NOTES

Dark ruby in color, the 2011 Liberty School Zinfandel is perfumed with delicate aromas of plums, black cherries, coffee, pepper and sweet spices. The wine is well balanced with firm, yet supple tannins and a bright zing of acidity. On the palate, juicy flavors of plum and ripe cherries mingle with hints of dark chocolate and pepper that linger on the finish.

TECHNICAL NOTES

Varietal: Zinfandel
AVA: California
Total Acidity: 0.68 g/100ml
pH: 3.73
Alcohol: 13.50%
Production: 8,232 cases
Bottling date: July 1, 2013



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