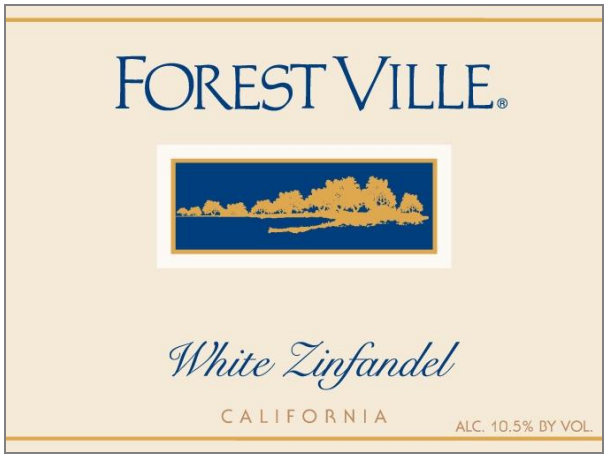


# FORESTVILLE WHITE ZINFANDEL CALIFORNIA

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STATISTICS:

| | | | |
|---|---|---|---|
| *Alcohol:* | *10.5%* | *Appellation:* | *California* |
| *Glucose/Fructose:* | *30 – 36 g/L* | *Winemaker:* | *Melissa Robles* |
| *T.A.:* | *6.5 – 7.5 g/L* | *Size / UPC Code:* | *750ml / 0 81054 17445 9* |
| *pH:* | *3.1 – 3.2* | | *1.5L / 0 81054 17345 2* |
| *Blend:* | *Zinfandel, Merlot, Proprietor's Blush* | | |

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WINEMAKER NOTES:

*"The Forestville White Zinfandel has a vibrant pink color with rich aromas of cherry, apricot, and honeysuckle. On the palate, flavors of melon and strawberry shine through. The right balance of acid and sweetness ensures this wine will be enjoyable on any occasion. This wine is best served chilled."*

Melissa Robles, Winemaker

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SUGGESTED FOOD PAIRINGS:

*"Numerous food dishes can be enjoyed with this wine, including but not limiting to: spicy Indian or Asian cuisine, as well as fresh garden salads. Grilled fish and light chicken dishes will also pair nicely."*

Melissa Robles, Winemaker

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AWARDS:

- *2011 Jerry D. Mead's New World International Wine Competition* – **GOLD MEDAL**
- *2013 Orange County Fair Wine Competition* – **Silver Medal**
- *2011 Orange County Fair Wine Competition* – **Silver Medal**

ForestVille Vineyards
Sonoma and Napa, CA
www.broncowine.com