

Rosenblum CELLARS.

ZINFANDEL *Vintner's Cuvée XXXX*

VINEYARD NOTES

Carrying the California appellation, this wine is sourced from vineyards up and down the state, selected for style and consistency. We balanced the dark intensity of older vines with the finesse and elegance of younger vines, giving the wine depth and personality. A majority of the grapes came from Lodi, an area with a history for producing Zinfandel. The warm climate and cool breezes of this area are ideal for this varietal, which needs an extra nudge of heat and hang time to ripen fully. The remaining vineyards are situated up and down the northern coastline, showing similar characteristics and vibrant fruit ideally suited for this wine.

WINEMAKER NOTES

With rich fruit intensity, our Zinfandel Cuvée XXXX opens with a mélange of raspberry, plum, and Bing cherry aromas. Sweet mocha and vanilla spices gather around red stone fruits on the medium-bodied palate. The well-balanced acidity and fine tannins showcase the vibrancy of flavors in this accessible wine. A wine suited for all occasions, it pairs well with barbecued meats, pizza or pastas.

FOOD PAIRING SUGGESTIONS

Try this wine with a wide range of pizza's, tomato pasta's that have a little spice and BBQ chicken and baby back ribs.



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| WINEMAKER | Kent Rosenblum |
| BLEND | 80% Zinfandel 20% Petite Sirah |
| ALCOHOL | 13.80% |
| GLUCOSE FRUCTOSE | 2.70 g/L |
| TOTAL ACIDITY | 6.50 g/L |
| PH | 3.63 |



Please Enjoy Our Wines Responsibly.

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