

## SHOOTING STAR ZINFANDEL 2014

### VINEYARDS

This special bottling of Zinfandel is a combination of our favorite Lake County Zinfandel vineyards. Robin Hill vineyard is the predominant source where second-generation grape-grower Jeff Lyon manages the vineyard. Located in the Northern part of the county, not far above the shores of Clear Lake, this vineyard produces a Zinfandel that shows both the fresh juicy fruit and more ripe character of the variety. Spice, tobacco, and cocoa are also characteristics of the vineyard.

### WINE STYLE & TASTING NOTE

All of the fruit is hand harvested and quickly delivered to the winery. The grapes are de-stemmed and gently crushed to tanks for fermentation. Following fermentation, we pressed and racked the individual vineyard lots to American and Hungarian oak barrels for 8 months. Based on our stylistic approach to Shooting Star wines, this Zin is lighter and fruitier than our Old-Vine Steele Zinfandels. We used approximately 80% neutral barrels and 20% new barrels in order to capture as much of the aroma and flavor of the grape as possible.

### FOOD PAIRINGS

Try our Shooting Star Zinfandel with pasta in marinara sauce, calzones, grilled meats or lasagna. The Shooting Star Zinfandel is also a delicious wine with BBQ.

### TECHNICAL NOTES

**APPELLATION** Lake Co, CA **ALCOHOL** 14.8% **PH** 3.66  
**TA** 0.62g/100mL **RS** 2.19g/L **BARREL AGING** 8 months in  
American and Hungarian **VINE AGE** Avg. 40 years **YIELDS**  
4 tons per acre **PRODUCTION** 2000 cases **MSRP** \$14.00

