

SHOOTING STAR ZINFANDEL 2015

VINEYARDS

This special bottling of Mendocino Zinfandel is a combination of our favorite Mendocino Zinfandel vineyards. Lolonis Zinfandel Vineyards were planted around 1980 and the Pacini Vineyard was planted in 1943. Pacini is dry farmed, thus is a low yielding vineyard with concentrated flavors.

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 Mendocino, CA **ALCOHOL** 15.8% **PH** 3.62 **TA** 0.70g/100mL **RS** 0.98g/L **BARREL AGING** 8 months in American and Hungarian **VINE AGE** Avg. 40 years **YIELDS** 4 tons per acre **PRODUCTION** 1750 cases **MSRP** \$14.00

