

SHOOTING STAR ZINFANDEL 2015

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** 15.8% **PH** 3.67
TA 0.63g/100mL **RS** 2.19g/L **BARREL AGING** 8 months in American and Hungarian **VINE AGE** Avg. 40 years **YIELDS** 4 tons per acre **PRODUCTION** 1150 cases **MSRP** \$14.00

