

SHOOTING STAR ZINFANDEL 2017

VINEYARDS

This special bottling of Zinfandel is from one of our favorite Lake County Zinfandel vineyards. The Duncan-Shine vineyard contains some of the oldest plantings of Zinfandel in all of Lake County. Duncan-Shine 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 this bottling.

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 raked 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** 15.2% **PH** 3.73 **TA** 0.59 g/100mL **RS** 2.20 g/L **BARREL AGING** 8 months in American and Hungarian **VINE AGE** Avg. 40 years **YIELDS** 4 tons per acre
PRODUCTION 1150 cases **MSRP** \$15.00

