

SHOOTING STAR ZINFANDEL 2018

VINEYARDS

This 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 going back to the late 1800s. However, the block we source our fruit from was planted in 1980. The Duncan-Shine vineyard produces a Zinfandel that shows both the fresh juicy fruit and more ripe character of the variety.

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. Spice, tobacco, and cocoa are also characteristics of this bottling. 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 3.72 TA 0.62 g/100mL
RS 1.24 g/L BARREL AGING 8 months in American and Hungarian VINE
AGE Avg. 40 years YIELDS 4 tons per acre PRODUCTION 1700 cases MSRP
\$15.00

