



SHOOTING STAR MENDOCINO ZINFANDEL 2011

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.

SEASON

2011 was a very cool growing season with scattered rains throughout the year and harvest. A cool spring and summer were punctuated by late season heat spikes. The heat spikes did finally ripen the grapes, although special care had to be taken throughout the process for optimum quality.

WINE STYLE & TASTING NOTES

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. We ferment each vineyard lot separately.

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 PAIRING

Pasta in marinara sauce, calzones, grilled meats and lasagna are very good choices. A delicious wine with BBQ.



APPELLATION Mendocino **HARVEST DATES** October 14-17, 2011 **ALCOHOL** 13.8%
BRIX Average 25.0 **FERMENTATION** Average 14 days at 86°F **pH** 3.68 **TA** .61g/100mL
BARREL AGING 8 months in mainly neutral American and Hungarian oak **VINE AGE**
Avg. 45 years **YIELDS** 2-3 tons/acre **RESIDUAL SUGAR** Dry **PRODUCTION** 3000 cases