



# TRENTADUE

## Zinfandel

### 2012

ALEXANDER VALLEY ESTATE



#### WINEMAKER NOTES

Another spectacular harvest down memory lane. If I have to describe the 2012 harvest with one word, intense is what it comes to mind! The last similar vintage was 1997 when everything ripened at the same time and there was a lot of it. Following the low yielding 2011 this harvest was expectedly larger and one of the largest in the history of Trentadue as far as total grapes made to wine. The quality of all varieties is outstanding!

A portion of the lots for the 2012 Zinfandel were co-fermented with small amounts of Petite Sirah for better color and additional blueberry aromas. 20% of the grapes were fermented in small 1/2 ton open top fermenters for additional complexity of aromas and textures. The wine is bright and lively with predominant dark cherry, blueberry and plums and less of the typical raisin aromas due the cooler growing season. The fine oak barrel aging brings in subtle aromas of vanilla, brown sugar, cinnamon and slight smokiness. The mouth feel is solid, with medium body and very soft and elegant tannins that accentuate the wine's long and juicy finish.

Zinfandels, when balanced, are very versatile food pairing wines with a broad range. This wine is delicious now but with patience and proper aging, will be even better in 2-5 years. Cheers!

MIRO TCHOLAKOV

#### TECHNICAL NOTES

<b>VARIETAL</b> 93% Zinfandel 7% Petite Sirah	<b>PRODUCTION</b> 1826 Cases	<b>AGING</b> 11 months in 20% new American and European oak
<b>APPELLATION</b> Alexander Valley Estate	<b>BOTTLED</b> August, 2013	<b>ALCOHOL</b> 14.5%
<b>WINEMAKER</b> Miro Tcholakov	<b>RELEASE DATE</b> September, 2014	<b>RESIDUAL SUGAR</b> .3%
		<b>pH</b> 3.69
		<b>TOTAL ACID</b> .58g/100ml