

PEACHY CANYON

2017 WESTSIDE ZINFANDEL

VINIFICATION

The fruit for this Zinfandel was sourced from multiple vineyards on the west side of Paso Robles. Picked as they reached optimal ripeness the grapes were hand harvested and carefully destemmed. The resulting musts were fermented to dryness and softly pressed before being aged for 18 months in a combination of 30% new, French, Hungarian and American oak barriques and puncheons.

TASTING NOTES

Pale garnet, bordering on brick. Extremely balanced, with light grainy tannins, nice length and a full body. A spicy nose of bay leaves, rose petals, white pepper, coriander and anise opens up to a mouth full of raspberry brambles and strawberry-rhubarb pie. Accented with hints of ripe stone-fruit, red currants, and vanilla.

APPELLATION Paso Robles

VARIETAL COMPOSITION 77% Zinfandel, 8% Primitivo,
8% Alicante Bousquet, 7% Petite Sirah

ALCOHOL 14.3%

TA 6.5 g/L

pH 3.97

RS 0.66 g/L

BRIX AT HARVEST 24.6–25.5

HARVEST DATE 08/27/2017–10/06/2017

CASE PRODUCTION 7,200 cases

