

PARMESON

2015 Zinfandel | Russian River Valley | Alegría Vineyard



Tech Notes

Production: 198 cases

MSRP: \$39

Accolades: *90pts Wine Advocate*

Gold American Fine Wine Competition

Gold New Orleans International

Alcohol: 14.7%

pH: 3.73 **TA:** 6.1 g/L

Residual Sugar: 1.0 g/L

Composition: 80% Zinfandel, 10% Petite Syrah, 6% Alicante Bouschet, 4% Other

Harvest Date: 9/12/2015

Aging: 15 months

100% French Oak, 25% New

Bottling Date: 12/15/2016

Vintner's Notes

“To think that some of these vines were planted in the 1890’s is unbelievable. In keeping with the original traditional of field blending, this Zinfandel is grown and blended with mostly Petite Syrah and Alicante Bouschet to give it very unique aromas and flavors.” - Tom Parmeson

Tasting Notes

Baked black cherries and stewed plums mingle with dried grass, cedar and a hint of vanilla bean, resulting in an elegant, balanced wine. The region’s cool climate and the vineyard’s heritage old vines produce a delightfully balanced wine with complex characters, silky smooth tannins and a long and evolving finish.

Pairing Suggestions

Classic Zinfandel pairings include pulled pork, Italian sausage, Texas style barbecue brisket, beef stew and roast turkey. Our Zinfandel is also a great accompaniment to pizza, buffalo sliders or homemade beef chili.

ParmesonWines.com | info@parmesonwines.com | 707.385.1969