



2020 Zinfandel

Winemakers:	Dick Handal, Lucas Meeker, David Noyes, Consulting Winemaker
Harvest dates:	September 2020
In the Cellar:	Fermentation in open top tanks with manual punch down 2 - 4 times a day Length of time in fermentor: 7 days
Oak Regimen:	Aged in 2-year-old French oak and American oak barrels for 24 months.
Bottled Date:	September 2022.
Release Date:	2022
Alcohol:	14.8 %
PH:	3.78
Residual Sugar:	Less than 0.1%
Varietals:	100% Zinfandel
AVA:	: Willow Creek appellation Templeton (Paso Robles), California.

Harvest notes:

This vintage of Zinfandel is a departure for us from years of making wine with fruit from Dry Creek Valley. In 2020, due to the fires in Sonoma County, we were unable to harvest fruit from the vineyard we had previously bought fruit from. We were fortunate to have been introduced to the Rotta Winery and their old vines.

The fruit was picked, shipped and pressed and we followed the same process we have used for previous vintages.

The vineyard sits on the valley floor and boasts sandy soil, cooler mornings and nights and warm days.

Tasting notes:

Zinfandel from Paso Robles is known for its full-bodied flavors, with notes of black cherry, raspberry, dried herbs, and pepper. The wines tend to be high in alcohol and have a sweet, jammy character with a good balance of tannins. The finish is usually long and spicy, making it a great match for dishes like brisket and BBQ as well as Asian influenced dishes.

Production: 100 cases.

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