



# MERLO FAMILY

---

## ESTATE VINEYARDS



## 2011 Zinfandel

*Trinity County*

### Growing Season:

Zinfandel is probably the most challenging of all the varieties that we grow in Hyampom Valley. Being the last fruit to ripen, it must hang until the last days of October if not early November. The weather during those last few weeks is far more variable than the conditions we harvest Pinot Noir and Chardonnay in September. In the case of 2011, the vintage ended on a cool note that had us nervously waiting for the first fall weather to bring things to a halt. We harvested on November 4<sup>th</sup>, just 48 hours before the first rains began. The finished wine shows a degree of elegance not often found in this varietal.

### Tasting Notes:

A very floral nose of red fruits and spice leads to a soft and gentle mouth feel supported by fresh acidity and a surprisingly long finish.

Zinfandel sometimes gets pigeonholed as a BBQ and burger wine, and while the 2011 vintage will fill that role quite well, it has a refinement and sophistication that will shine with your more ambitious creations as well. Think mushroom risotto or chipotle-lime rubbed pork loin; even cedar planked salmon would be a fine match for this svelte beauty.

### Enology

**Composition:** 100% Zinfandel

**Aging:** American Oak, 12 months

**pH:** 3.6      **TA:** 5.9 Gr/Lt.      **ALC:** 14.5%

**Production:** 750 cases      **Release:** Mar 2012