



Bottled with love, for the joy of living

WINEMAKER

*Michael
Muscardini*

CASES PRODUCED

354

HARVESTED

October 1, 2018

BOTTLED

January 20, 2021

ALCOHOL

14.8%

2018 ZINFANDEL

Los Chamizal Vineyards
Moon Mountain District
Sonoma Valley, Sonoma County

VINEYARD

Los Chamizal Vineyards are located in the rocky hillside foothills above the city of Sonoma, in the Moon Mountain District of Sonoma Valley. The beautiful terraced vines were first planted in the 1970's and are carved into steeply sloping hillsides reaching 800 ft. in elevation. The soils range from well drained sandy clay loam at lower elevations to thin fractured basalt soils at higher elevations. The vineyard has a modestly warm climate through the day, with the vines savoring cooler evening air that preserves slightly higher acidity levels in the grapes. Los Chamizal is sustainably farmed, using permanent crop cover, compost and organic fertilizers to nurture the soil.

VINTAGE

100% Zinfandel

TASTING NOTES

Crafted with premium fruit from one of the most cherished hillside vineyards in Sonoma Valley, this new release of the Los Chamizal Zinfandel features aromas of wild berries, roasted fig, licorice, pipe tobacco, fresh mountain herbs, allspice, and smoky cedar. On the palate, the lively flavors of briary blackberry, boysenberry and wild strawberry are enhanced with notes of sage, black pepper, cardamom, dark chocolate nibs, and roasted black walnuts. This wine is a classic example of hillside Zinfandel at its finest.

PAIRINGS

Pairs well with tangy blue cheeses, spicy hummus, grilled tri-tip, pasta Bolognese, smoked baby back ribs, slow roasted meats, and chocolate truffles with sea salt.

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Enjoy with family and friends!

Michael Muscardini

