

AARONAP CELLARS

2016 ZINFANDEL



Wine Summary: Although originating in eastern European vineyards, zinfandel was brought to American shores by horticulturists with ties to Boston, MA and first grown in a greenhouse in Cambridgeport in 1834. Shortly thereafter, gold was discovered in California, and Boston became an important hub for shipping goods to the gold fields. The zinfandel grape soon hitched a ride to California, where other gold-seekers found that the soil of the mountain valleys yielded different riches as zinfandel thrived in the warm valley temperatures and thin sandy volcanic soils. Today, the Shenandoah Valley region of Amador County is renowned for its flavorful zinfandel grapes. We blend zinfandel with mourvedure and

petite sirah to create a rich tasting, highly aromatic, and enjoyable wine.

Tasting Notes: Aromatic notes of black cherry, blackberry, vanilla, white flowers, and nutmeg partner with a fine tannin structure and broad mouthfeel that seductively teases your taste buds.

Aging Potential: Imminently drinkable now, and will reach maturity in 3-5 years

Food Pairing Suggestions: Slow-cooked pulled pork, hearty tomato pasta, rich braised pot roast, rich flavorful cheeses, pizza, or Thanksgiving dinner

Technical Data

Varietal Composition: 75% Zinfandel / 12% Petite Sirah / 8% Mourvedre

Appellation: California Amador County

Aging Protocol: 12 months in old American oak oak. Bottled aged for an additional 3 months

Alcohol by volume: 14.5% *Production Volume:* 462 bottles

Aaronap Cellars

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